Foodborne and Waterborne Disease in Canada

1985-86

FOODBORNE AND WATERBORNE DISEASE IN CANADA

Annual Summaries, 1985 and 1986

Written by: Dr. E.C.D. Todd

Health Protection Branch
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FORWARD

This report summarizes information received from federal, provincial, regional and municipal agencies on foodborne and waterborne disease occurring in Canada in 1985 and 1986. Two years are published together in an attempt to close the gap between the time when foodborne illnesses occur and when the information is compiled in these Summaries. The same approach will be taken for the next document, i.e., 1987 and 1988 Summaries in one publication. This report was compiled in the Health Protection Branch by the Foodborne Disease Reporting Centre, Food Directorate, in collaboration with the Bureau of Chemical Hazards, Environmental Health Directorate. The information is intended primarily for those with responsibilities for the control of disease. The report may be freely quoted, but if further information is required please contact the Foodborne Disease Reporting Centre. Contributions to future reports are most welcome. Please address to:

Foodborne Disease Reporting Centre

Bureau of Microbial Hazards

Food Directorate

Health Protection Branch

Health and Welfare Canada

Tunney's Pasture

Ottawa, Ontario K1A 0L2

ATTN: Dr. E. Todd

(613 957-0887)

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INTRODUCTION

The objectives and definitions of terms have been presented in previous Annual Summaries and are not repeated here. In this particular report data for two years - 1985 and 1986 - have been collated, discussed and compared with 1984 data. In most of the tables, the data for the three years have been kept separate. Only the highlights will be mentioned in the text, since most readers want to look for specific pieces of information and will examine the tables and line listings.

THE DATA: FOODBORNE DISEASE

Incidents and Cases

The greatest number of incidents so far recorded occurred in 1986 (1262) compared with the previous largest total (1186 in 1984); 974 incidents were documented for 1985 (Table 1). Both single cases (total: 165 in 1984, 213 in 1985, and 320 in 1986) and the number of outbreaks associated with known etiology (151, 166, and 175 in 1984, 1985 and 1986, respectively) increased over the three-year period. More specifically, increases were noted for incidents caused by E.coli O157:H7, multiple bacterial species, mold, yeast, metal, extraneous matter, and other chemicals (Table 3). The number of cases, however, did not see such a corresponding rise; about 3,000 fewer cases were documented in 1985 and 1986 but this was largely due to a salmonellosis outbreak of 2700 cases in 1984 (Table 2). Whereas the total number of microbiological associated cases fell over the 3-year period, the opposite was true for those caused by chemical agents, specifically metals, rancid compounds, extraneous matter and allergens (Tables 2 and 3). In the unknown etiology category, incidents and cases increased over the three years for probably microbiological and probably chemical etiology but not for those of completely unknown origin (Tables 1 and 2).

There were 22 deaths in 1985, the highest so far recorded for any one year, two from botulism (fermented salmon eggs), 17 from an E.coli O157:H7 outbreak in a nursing home, one each from salmonellosis (chicken), staphylococcal intoxication (evaporated milk) and sulfites (hamburger and zucchini loaf). In 1986, there were 8 deaths: two from botulism (seal meat), five from methyl hydrate adulteration and one from ethylene glycol contamination of a bottled soft drink.

Foods

As for the previous years, incidents and cases associated with meat represented the largest proportion (17.2% of incidents and 21.1% of cases in 1985, 18.1% of incidents and 20.3% of cases in 1986). The next most important categories for the two years, in general, were poultry, baked products, dairy, and marine foods (Table 4). There were, however, some trends over the years, eg., more incidents and cases were associated with marine and bakery products in 1985/86 than in 1984, and a corresponding decrease for dairy foods (specifically because of the large cheese-associated salmonellosis outbreak in 1984). The role of specific food in foodborne illness is shown in Tables 5-18. The association of these foods with specific etiological agents is documented in Tables 19a and b. Bacteria caused illnesses

generally through consumption of meat, poultry, and dairy products, Chinese foods, salads and sandwiches; yeasts and mold through consumption of bakery foods, fruit juices and beverages; animal and plant agents through raw fruits, nuts, and confectionery; and chemicals through infant foods, beverages and canned vegetables. As in previous years, foods causing illnesses were mostly acquired from foodservice establishments and retail food stores (Tables 20a and b). Restaurants, fast food facilities, institutions and catered events were the main foodservice establishments involved (Tables 21a and b). These proportions differed slightly if places where food was mishandled are examined. In order of importance these are foodservice establishments (restaurants and hotels, fast food facilities, institutions and catering companies), homes, food processing establishments, retail food stores, farms and dairies, (Tables 22a and b; Tables 23a and b). Specific agents and foods involved where mishandling of processed food led to illness are listed in Tables 24a and b. Bacillus, Clostridium botulinum, Salmonella, Staphylococcus, mold, yeast, extraneous matter and various chemicals, eg., metals, calcium chloride, were the main agents of known etiology implicated.

Time and Regional Distribution of Illnesses

Incidents occurred in every month of the year but the distribution was not the same for the two years. In 1985, January, April, June, July, and November were the months with most incidents. In 1986, it was January, March, July, August, November and December (Table 25). For both years, Ontario reported about half the number of incidents (49.7-60.6%), followed by British Columbia (14.6-18.2%), and Quebec (13.1-14.9%) (Table 26). On a population basis the number of incidents in 1985 was highest in the Northwest Territories, British Columbia, Ontario and the prairie provinces. The order was somewhat different for 1986: Ontario, British Columbia, Northwest Territories, Manitoba, and Saskatchewan (Table 26). Cases occurred most frequently in Ontario (43.5-64.2%), Quebec (16.2-18.3%) and British Columbia (12.3-13.1%), (Table 27). On a population basis the number of cases was highest in Prince Edward Island for 1985 and Ontario in 1986 (Table 27).

TABLE 1

FOODBORNE INCIDENTS - 1984, 1985, 1986

Etiology	Outbreaks						Single Cases						Total					
	Number			Percentage			Number			Percentage			Number			Percentage		
	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986
Microbiological	133	132	148	13.0	17.4	15.7	45	56	56	27.3	26.3	17.5	178	188	204	15.0	19.3	16.2
Parasitic	-	1	0	-	0.1	0.0	-	0	1	-	0.0	0.3	-	1	1	-	0.1	0.1
Animal	1	4	1	0.1	0.5	0.1	4	7	8	2.4	3.3	2.5	5	11	9	0.4	1.1	0.7
Plant	1	1	0	0.1	0.1	0.0	0	4	2	0.0	1.9	0.6	1	5	2	0.1	0.5	0.2
Chemical	16	28	26	1.6	3.7	2.8	39	53	73	23.6	24.9	22.8	55	81	99	4.6	8.3	7.8
known total	**151**	**166**	**175**	**14.8**	**21.8**	**18.6**	**88**	**120**	**140**	**53.3**	**56.3**	**43.7**	**239**	**286**	**315**	**20.2**	**29.4**	**25.0**
Unknown																		
probably microbiological	238	165	278	23.3	21.7	29.5	45	75	139	27.3	35.2	43.4	283	240	417	23.9	24.6	33.0
probably animal	1	2	1	0.1	0.3	0.1	1	1	3	0.6	0.5	0.9	2	3	4	0.2	0.3	0.3
probably plant	0	1	-	0.0	0.1	-	1	0	-	0.6	0.0	-	1	1	-	0.1	0.1	-
probably chemical	12	22	18	1.2	2.9	1.9	22	17	34	13.3	7.9	10.6	34	39	52	2.9	4.0	4.1
other	619	405	470	60.6	53.2	49.9	8	0	4	4.8	0.5	1.3	627	405	474	52.9	41.6	37.6
unknown total	**870**	**595**	**767**	**85.2**	**78.2**	**81.4**	**77**	**93**	**180**	**46.7**	**43.9**	**56.2**	**947**	**688**	**947**	**79.8**	**70.6**	**75.0**
TOTAL	**1021**	**761**	**942**	**100.0**	**100.0**	**100.0**	**165**	**213**	**320**	**100.0**	**100.0**	**100.0**	**1186**	**974**	**1262**	**100.0**	**100.0**	**100.0**

TABLE 2

FOODBORNE CASES - 1984, 1985, 1986

Etiology	Cases in Outbreaks						Single Cases						Total Cases					
	Number			Percentage			Number			Percentage			Number			Percentage		
	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986
Microbiological	5547	2132	1793	57.2	33.3	27.5	45	56	56	27.3	26.3	17.5	5592	2188	1849	56.7	33.1	27.1
Parasitic	-	4	0	-	0.1	0.0	-	0	1	-	0.0	0.3	-	4	1	-	0.1	0.0
Animal	2	15	2	0.0	0.2	0.0	4	7	8	2.4	3.3	2.5	6	22	10	0.1	0.3	0.1
Plant	2	3	0	0.0	0.0	0.0	0	4	2	0.0	1.9	0.6	2	7	2	0.0	0.1	0.0
Chemical	43	100	92	0.4	1.6	1.4	39	53	73	23.6	24.9	22.8	82	153	165	0.8	2.3	2.4
known total	5594	2254	1887	57.6	35.2	29.0	88	120	140	53.3	56.3	43.7	5682	2374	2027	57.6	35.9	29.7
Unknown																		
probably microbiological	1178	1756	2519	12.1	27.5	38.7	45	75	139	27.3	35.2	43.4	1223	1831	2658	12.4	27.7	38.9
probably animal	12	6	2	0.1	0.1	0.0	1	1	3	0.6	0.5	0.9	13	7	5	0.1	0.1	0.1
probably plant	0	3	-	0.0	0.0	-	1	0	-	0.6	0.0	-	1	3	-	0.0	0.0	-
probably chemical	28	61	46	0.3	1.0	0.7	22	17	34	13.3	8.0	10.6	50	78	80	0.5	1.2	1.2
other	2893	2316	2059	29.8	36.2	31.6	8	0	4	4.8	0.0	1.3	2901	2316	2063	29.4	35.0	30.2
unknown total	4111	4142	4626	42.4	64.8	71.0	77	93	180	46.7	43.7	56.2	4188	4235	4806	42.4	64.1	70.3
TOTAL	9705	6396	6513	100.0	100.0	100.0	165	213	320	100.0	100.0	100.0	9870	6609	6833	100.0	100.0	100.0

TABLE 3

NUMBER OF PERSONS ILL IN FOODBORNE INCIDENTS BY SPECIFIC ETIOLOGY - 1984, 1985, 1986

Etiology	No. of Outbreaks			Single Cases			Number of Cases in Outbreaks			Number of Cases/Outbreak: Range			Median			Total Cases		
	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986
MICROBIOLOGICAL																		
Bacillus subtilis	1	-	-	-	-	-	2	-	-	2	-	-	NA	-	-	2	-	-
Bacillus cereus	8	15	14	5	8	3	38	84	102	2-12	2-27	2-61	3.0	3.0	2.0	43	92	105
Campylobacter spp.	11	7	12	8	9	5	430	29	197	2-337	2-11	2-132	5.0	2.0	2.5	438	38	202
Clostridium botulinum	7	2	2	3	5	1	14	39	6	2	2-37	2-4	2.0	19.5	3.0	17	44	7
Clostridium perfringens	16	12	20	4	1	1	884	369	353	2-696	2-125	2-125	5.0	24.0	6.5	888	390	364
Enterobacter cloacae	1	-	-	-	-	-	16	-	-	16	-	-	NA	-	-	16	-	-
Escherichia coli O157:H7	1	2	8	-	-	-	7	75	98	7	5-70	2-47	NA	37.5	5.5	7	75	98
Salmonella spp.	55	52	49	2	7	5	3701	1131	409	2-2700	2-249	2-68	4.0	6.0	4.0	3703	1138	414
Shigella sp.	-	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	1	-
Staphylococcus aureus	23	24	17	8	12	12	411	166	149	2-100	2-40	2-100	6.0	3.0	3.0	419	166	161
Streptococcus group A	-	1	-	-	-	-	-	50	-	-	50	-	-	NA	-	-	50	-
Streptococcus group D	3	4	6	3	-	3	7	15	13	2-3	2-5	2-3	2.0	4.0	2.0	10	15	16
other *Streptococcus* spp.	-	2	-	-	-	-	-	55	-	-	3-52	-	-	27.5	-	-	55	-
Yersinia enterocolitica	-	-	1	-	-	1	-	-	3	-	-	3	-	NA	-	-	-	4
multiple bacterial species	2	5	6	1	-	3	26	65	112	3-25	4-23	2-80	14.0	12.0	6.5	28	65	116
virus, unspecified	-	1	-	-	-	-	-	27	-	-	27	-	-	NA	-	-	27	-
Norwalk-like virus	-	-	2	-	-	-	-	-	101	-	-	8-93	-	-	50.5	-	-	101
picorna-virus	-	-	2	-	-	-	-	-	205	-	-	9-196	-	-	102.5	-	-	205
bacterial and viral	-	-	1	-	-	-	-	-	17	-	-	17	-	-	NA	-	-	17
suspect mold	3	2	5	8	12	9	7	4	12	2-3	2	2-3	2.0	2.0	2.0	15	16	21
suspect yeast	-	1	3	3	1	12	-	6	16	-	6	6-6	-	NA	6.0	3	7	28
mold and yeast	1	1	-	-	-	1	2	3	-	2	3	-	NA	NA	-	2	3	1
bacterial and yeast	-	1	-	-	-	-	-	4	-	-	4	-	-	NA	-	-	4	-
total	133	132	146	46	56	56	5547	2132	1793	2-2700	2-249	2-196	4.0	5.0	2.0	5592	2188	1849
PARASITIC																		
Diphyllobothrium sp.	-	1	-	-	-	-	-	4	-	-	4	-	-	NA	-	-	4	-
Toxoplasma gondii	-	-	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	1
total	-	1	-	-	-	1	-	4	-	-	4	-	-	NA	-	-	4	1
ANIMAL																		
insect infestation	1	2	1	1	5	6	2	4	2	2	2	2	NA	2.0	NA	3	9	8
extraneous matter	-	-	-	3	2	-	-	-	-	-	-	-	-	-	-	3	2	-
paralytic shellfish poison	-	2	-	-	-	2	-	11	-	-	4-7	-	-	5.5	-	-	11	2
total	1	4	1	4	7	8	2	15	2	2	2-7	2	NA	3.0	NA	6	22	10

TABLE 3 (continued)

NUMBER OF PERSONS ILL IN FOODBORNE INCIDENTS BY SPECIFIC ETIOLOGY - 1984, 1985, 1986

Etiology	No. of Outbreaks			Single Cases			Number of Cases in Outbreaks			Number of Cases/Outbreak: Range			Number of Cases/Outbreak: Median			Total Cases		
	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986
PLANT																		
algae	1	-	-	-	-	-	2	-	-	2	-	-	NA	-	-	2	-	-
allergen	-	-	-	-	2	1	-	-	-	-	-	-	-	-	-	-	2	1
mushroom	-	-	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	1
Solanaceae	-	1	-	-	-	-	-	3	-	-	3	-	-	NA	-	-	3	-
unspecified	-	-	-	-	2	-	-	-	-	-	-	-	-	-	-	-	2	-
total	1	1	-	-	4	2	2	3	-	2	3	-	NA	NA	-	2	7	2
CHEMICAL																		
metal	1	4	3	-	1	5	2	36	10	2	5-20	2-6	NA	5.0	2.0	2	36	12
solvent	1	-	5	3	2	3	2	-	18	2	-	2-8	NA	-	3.0	5	2	21
cleaning solution	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	1	-	-
monosodium glutamate	2	2	3	1	1	1	6	9	15	2-4	2-7	2-10	3.0	4.5	3.0	7	10	18
pesticide	-	7	1	-	2	1	-	17	7	-	2-4	7	-	2.0	NA	-	19	8
rancid compound	5	1	1	7	11	12	17	2	4	2-5	2	4	3.0	NA	NA	24	13	16
allergen	-	1	1	-	1	5	-	2	2	-	2	2	-	NA	NA	-	3	7
other chemicals	3	3	4	4	6	15	7	12	18	2-3	3-5	2-12	2.0	4.0	2.0	11	18	33
extraneous matter	4	10	8	23	29	31	9	23	18	2-3	2-3	2-4	2.0	2.0	2.0	32	52	49
total	16	28	26	39	53	73	43	100	92	2-5	2-20	2-12	2.0	2.0	2.0	82	153	166
TOTAL KNOWN	161	166	176	88	120	140	5594	2254	1887	2-2700	2-249	2-166	2.0	3.0	3.0	5682	2374	2027
TOTAL UNKNOWN	870	595	767	77	93	180	4111	4142	4626	2-125	2-200	2-232	2.0	3.0	3.0	4188	4235	4806
TOTAL	1021	761	942	165	213	320	9705	6396	6513	2-2700	2-249	2-232	2.0	3.0	3.0	9870	6609	6833

NA = Not applicable

TABLE 4

FOODS ASSOCIATED WITH FOODBORNE INCIDENTS AND CASES - 1984, 1985, 1986

Foods	No. of Outbreaks			Single Cases			Total Incidents						Total Cases					
							Number			Percentage			Number			Percentage		
	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986
Meat	204	145	188	25	23	40	229	168	228	19.3	17.2	18.1	2177	1396	1390	22.1	21.1	20.3
Marine foods	55	59	64	11	14	30	66	73	94	5.6	7.5	7.4	256	399	331	2.6	6.0	4.8
Poultry	143	90	107	5	11	14	148	102	121	12.5	10.5	9.6	713	864	653	7.2	13.1	9.6
Eggs	3	6	7	1	1	1	4	7	8	0.3	0.7	0.6	107	272	71	1.1	4.1	1.0
Dairy foods	87	47	51	13	26	31	100	73	82	8.5	7.6	6.5	3144	405	513	31.9	6.1	7.5
Bakery foods	73	69	112	8	8	25	81	77	137	6.8	7.9	10.9	223	271	487	2.3	4.1	7.1
Infant foods	1	1	1	15	19	17	16	20	18	1.3	2.1	1.4	17	21	19	0.2	0.3	0.3
Confectionery	20	12	6	4	10	17	24	22	23	2.0	2.2	1.8	55	67	43	0.6	1.0	0.6
Vegetables	36	23	26	12	13	16	48	36	42	4.0	3.7	3.3	117	158	150	1.2	2.4	2.2
Fruits	22	39	15	11	17	26	33	56	41	3.0	5.7	3.0	70	124	90	0.7	1.9	1.3
Chinese foods	59	42	62	8	6	6	67	48	68	5.6	4.9	5.4	275	166	195	2.8	2.5	2.9
Salads	40	27	41	2	2	14	42	29	55	3.5	3.0	4.4	283	313	334	2.9	4.7	4.9
Sandwiches	38	16	18	3	15	10	41	31	28	3.5	3.2	2.2	137	382	151	1.4	5.8	2.2
Beverages	22	25	27	33	27	44	55	52	71	4.6	5.3	5.6	85	122	202	0.9	1.8	3.0
Miscellaneous	87	70	98	8	10	21	95	80	119	7.9	8.2	9.4	943	706	685	9.5	10.7	10.0
Unknown	131	89	119	6	11	8	137	100	127	11.5	10.3	10.1	1268	943	1519	12.8	14.3	22.2
TOTAL	1021	761	942	165	213	320	1186	974	1262	100.0	100.0	100.0	9870	6609	6833	100.0	100.0	100.0

TABLE 5

MEAT ASSOCIATED WITH FOODBORNE INCIDENTS - 1984, 1985, 1986

Meat	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986
Beef:												
roasts	29	15	24	12.7	8.9	10.5	1375	401	226	63.2	28.7	16.3
steaks	10	6	14	4.2	3.6	6.1	24	17	60	1.1	1.2	4.3
stews	3	1	2	1.3	0.6	0.9	45	3	55	2.1	0.2	4.0
gravy	-	-	1	-	-	0.4	-	-	6	-	-	0.4
pies	2	-	-	0.9	-	-	5	-	-	0.2	-	-
liver	2	-	-	0.9	-	-	4	-	-	0.2	-	-
processed	7	3	12	3.0	1.8	5.3	16	13	41	0.7	0.9	2.9
other or unspecified	3	14	5	1.2	8.3	2.1	64	140	15	2.9	10.0	1.1
subtotal	**56**	**39**	**58**	**24.5**	**23.2**	**25.4**	**1533**	**574**	**403**	**70.4**	**41.1**	**28.0**
Pork:												
ham	14	17	20	6.1	10.2	8.8	39	52	53	1.7	3.8	3.8
bacon	3	-	5	1.3	-	2.2	7	-	13	0.3	-	0.9
roasts	3	1	2	1.3	0.6	0.9	9	2	8	0.4	0.1	0.6
chops and spareribs	5	5	5	2.1	3.0	2.2	14	57	14	0.7	4.1	1.0
processed	1	-	-	0.4	-	-	20	-	-	0.9	-	-
other or unspecified	4	3	1	1.7	1.8	0.4	8	67	5	0.4	4.7	0.4
subtotal	**30**	**26**	**33**	**13.1**	**15.5**	**14.5**	**97**	**178**	**93**	**4.5**	**12.8**	**6.7**
Veal	3	3	3	1.3	1.8	1.3	35	19	108	1.6	1.4	7.8
Lamb	-	2	4	-	1.2	1.8	-	6	14	-	0.4	1.0
Goat	-	1	-	-	0.6	-	-	22	-	-	1.6	-
Hamburger and ground meat	56	33	61	24.5	19.6	26.8	268	259	558	12.3	18.6	40.1
Wieners, hot dogs and frankfurters	16	10	11	7.0	6.0	4.8	79	50	34	3.7	3.6	2.5
Other sausages	36	21	29	15.7	12.5	12.7	92	83	71	4.2	5.9	5.1
Luncheon meat	10	5	13	4.4	3.0	5.7	22	12	64	1.0	0.9	4.6
Game meat	10	3	4	4.4	1.8	1.8	19	3	8	0.9	0.2	0.6
Other or unspecified	12	25	12	5.1	14.9	5.3	32	190	37	1.5	13.6	2.6
TOTAL	**229**	**168**	**228**	**100.0**	**100.0**	**100.0**	**2177**	**1396**	**1390**	**100.0**	**100.0**	**100.0**

TABLE 6

MARINE FOODS ASSOCIATED WITH FOODBORNE INCIDENTS - 1984, 1985, 1986

Marine Foods	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986
Fish:												
sole	3	-	1	4.5	-	1.1	6	-	2	2.4	-	0.6
cod	2	-	3	3.0	-	3.2	6	-	8	2.3	-	2.4
salmon,home canned	2	2	1	3.0	2.7	1.1	4	4	7	1.6	1.0	2.1
salmon, canned	6	-	-	9.1	-	-	9	-	-	3.5	-	-
salmon, other	7	7	6	10.5	9.7	6.4	22	22	36	8.6	7.6	10.9
tuna	6	14	8	9.1	19.2	8.5	17	34	11	6.7	8.5	3.3
sardines	2	2	-	3.0	2.8	-	3	4	-	1.2	1.0	-
trout	1	2	1	1.5	2.7	1.1	2	8	2	0.8	2.0	0.6
tropical fish	2	-	-	3.0	-	-	5	-	-	2.0	-	-
herring	-	2	1	-	2.7	1.1	-	9	3	-	2.3	0.9
halibut	-	1	-	-	1.4	-	-	3	-	-	0.8	-
haddock	1	1	1	1.5	1.4	1.1	7	2	2	2.7	0.5	0.6
roe	-	1	-	-	1.4	-	-	2	-	-	0.5	-
other or unspecified	6	9	14	9.0	12.4	15.1	14	37	68	5.5	9.3	20.5
subtotal	38	41	36	57.6	56.2	38.3	95	125	139	37.1	31.3	42.0
Shellfish:												
lobster	1	2	4	1.5	2.8	4.3	3	203	7	1.2	50.9	2.1
clams and clam chowder	-	5	4	-	6.9	4.3	-	14	12	-	3.5	3.6
mussels	1	-	1	1.5	-	1.1	12	-	1	4.7	-	0.3
shrimp	6	9	15	9.1	12.4	16.0	13	20	31	5.1	5.0	9.3
crab	3	3	10	4.5	4.1	10.8	4	6	16	1.6	1.5	4.8
oysters	5	4	2	7.5	5.5	2.1	11	7	51	4.3	1.8	15.4
scallops	2	2	2	3.0	2.7	2.1	4	3	3	1.6	0.8	0.9
other or unspecified	1	3	7	1.5	4.2	7.6	1	12	12	0.4	3.1	3.6
subtotal	19	28	45	28.8	38.4	47.9	48	265	133	18.8	66.4	40.2
Fish and shellfish	9	4	13	13.6	5.5	13.9	113	9	59	44.2	2.3	17.8
TOTAL	66	73	94	100.0	100.0	100.0	256	399	331	100.0	100.0	100.0

TABLE 7

POULTRY ASSOCIATED WITH FOODBORNE INCIDENTS - 1984, 1985, 1986

Poultry	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986
Chicken:												
fried	21	10	6	14.2	9.8	5.0	71	75	18	10.0	8.7	2.8
roast	3	3	1	2.1	2.9	0.8	7	9	2	1.0	1.0	0.3
barbecued	5	6	7	3.5	5.9	5.8	14	71	20	2.0	8.2	3.0
soup	2	1	1	1.4	1.0	0.8	4	2	7	0.6	0.2	1.1
gravy	1	3	-	0.7	2.9	-	1	9	-	0.1	1.0	-
other prepared dishes	8	4	6	5.6	4.0	4.9	24	13	54	3.4	1.4	8.3
processed	15	2	5	10.3	2.0	4.1	36	6	13	5.1	0.7	2.0
unspecified	59	47	58	40.0	46.2	47.9	185	253	231	26.1	29.1	35.4
subtotal	114	76	84	77.1	74.5	69.4	342	438	345	48.1	50.7	52.8
Turkey:												
roast	3	1	2	2.0	1.0	1.7	80	8	13	11.2	0.9	2.0
stuffing	-	1	-	-	1.0	-	-	2	-	-	0.2	-
other prepared dishes	1	1	5	0.7	1.0	4.1	30	6	94	4.2	0.7	14.4
processed	5	3	3	3.5	2.9	2.5	77	17	27	10.8	2.0	4.1
unspecified	21	18	21	14.3	17.6	17.3	141	226	141	19.9	26.2	21.6
subtotal	30	24	31	20.3	23.5	25.6	328	259	275	46.0	30.0	42.1
Other:												
chicken and turkey	1	-	-	0.7	-	-	36	-	-	5.0	-	-
Cornish hen	-	-	1	-	-	0.8	-	-	2	-	-	0.3
duck	2	1	3	1.5	1.0	2.5	4	1	10	0.7	0.1	1.5
goose	-	-	1	-	-	0.8	-	-	5	-	-	0.8
unspecified	1	1	1	0.7	1.0	0.8	3	166	16	0.4	19.2	2.5
subtotal	4	2	6	2.8	2.0	5.0	43	167	33	6.1	19.3	5.1
TOTAL	148	102	121	100.0	100.0	100.0	713	864	653	100.0	100.0	100.0

TABLE 8

EGGS ASSOCIATED WITH FOODBORNE INCIDENTS - 1984, 1985, 1986

Eggs	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986
Unspecified	1	2	4	25.0	28.6	50.0	2	6	55	1.9	2.2	77.5
Prepared dishes	3	5	4	75.0	71.5	50.0	105	266	16	98.1	97.8	22.5
TOTAL	4	7	8	100.0	100.0	100.0	107	272	71	100.0	100.0	100.0

TABLE 9

DAIRY FOODS ASSOCIATED WITH FOODBORNE INCIDENTS - 1984, 1985, 1986

Dairy Foods	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986
Milk:												
pasteurized	3	6	14	3.0	8.2	17.1	7	14	238	0.2	3.4	46.4
raw	20	24	16	20.0	32.9	19.5	80	65	111	2.5	16.1	21.6
powdered or canned	2	3	5	2.0	4.2	6.1	61	14	24	1.9	3.4	4.7
other	5	4	7	5.0	5.5	8.5	59	227	57	1.9	56.0	11.1
subtotal	30	37	42	30.0	50.7	51.2	207	320	430	6.6	79.0	83.8
Artificial cream	-	1	-	-	1.4	-	-	2	-	-	0.5	-
Cream	4	1	5	4.0	1.3	6.1	29	2	11	0.9	0.5	2.1
Ice cream and mousse	9	3	8	9.0	4.1	9.8	21	8	18	0.7	2.0	3.5
Yogurt	4	4	3	4.0	5.5	3.7	7	8	5	0.2	2.0	1.0
Butter	3	3	1	3.0	4.1	1.2	5	5	1	0.2	1.2	0.2
Cheese:												
cheddar cheese	17	3	4	17.0	4.1	4.9	2780	6	9	88.5	1.5	1.8
other hard cheeses	6	3	3	6.0	4.1	3.6	27	4	4	0.9	0.9	0.8
soft cheeses	6	2	2	6.0	2.8	2.4	17	4	4	0.6	1.0	0.8
other or unspecified	17	7	6	17.0	9.6	7.3	40	13	13	1.2	3.2	2.5
subtotal	46	15	15	46.0	20.5	18.3	2864	27	30	91.1	6.7	5.8
Other or unspecified	1	1	3	1.0	1.4	3.6	4	4	7	0.1	1.0	1.4
Egg nog and milk drinks	3	8	5	3.0	11.0	6.1	7	29	11	0.2	5.2	0.4
TOTAL	100	73	82	100.0	100.0	100.0	3144	405	513	100.0	100.0	100.0

TABLE 10

BAKERY FOODS ASSOCIATED WITH FOODBORNE INCIDENTS - 1984, 1985, 1986

Bakery foods	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986
Pizza	31	33	50	38.3	42.9	36.5	92	106	164	41.3	39.1	33.7
Cakes	9	11	12	11.1	14.3	8.8	31	53	43	13.9	19.6	8.8
Pastries	4	4	10	4.9	5.2	7.3	15	24	30	6.7	8.9	6.2
Pies and tarts	4	2	5	4.9	2.6	3.6	11	6	35	4.9	2.2	7.2
Puddings	1	1	3	1.2	1.3	2.2	2	27	6	0.9	10.0	1.2
Pasta products	10	13	21	12.3	16.9	15.3	26	34	62	11.7	12.5	12.7
Bread, rolls and muffins	2	5	11	2.5	6.5	8.0	4	8	62	1.8	3.0	12.7
Doughnuts	2	1	4	2.5	1.3	2.9	5	1	12	2.2	0.4	2.5
Pancakes and crepes	5	1	-	6.2	1.3	-	13	3	-	5.8	1.1	-
Cookies	4	3	6	4.9	3.9	4.4	10	4	27	4.5	1.5	5.5
Cereal	5	1	11	6.2	1.3	8.0	8	2	16	3.6	0.7	3.3
Biscuits and crackers	3	1	1	3.7	1.3	0.7	3	1	1	1.3	0.4	0.2
Other or unspecified	1	1	3	1.2	1.3	2.1	3	2	29	1.3	0.7	5.9
TOTAL	81	77	137	100.0	100.0	100.0	223	271	487	100.0	100.0	100.0

TABLE 11

INFANT FOODS ASSOCIATED WITH FOODBORNE INCIDENTS - 1984, 1985, 1986

Infant foods	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986
Formula	14	13	12	87.5	65.0	66.7	14	13	12	82.4	61.9	63.2
Cereal products	-	2	1	-	10.0	5.6	-	2	1	-	9.5	5.3
Meat or poultry products (in jars)	1	-	-	6.2	-	-	2	-	-	11.8	-	-
Fruit	-	1	1	-	5.0	5.6	-	1	1	-	4.8	5.3
Vegetable	-	1	2	-	5.0	11.1	-	2	3	-	9.5	15.8
Other or unspecified	1	3	2	6.2	15.0	11.2	1	3	2	5.9	14.3	10.6
TOTAL	16	20	18	100.0	100.0	100.0	17	21	19	100.0	100.0	100.0

TABLE 12

CONFECTIONERY FOODS ASSOCIATED WITH FOODBORNE INCIDENTS - 1984, 1985, 1986

Confectionery foods	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986
Candy and suckers	10	10	9	41.7	45.5	39.1	21	43	20	38.1	64.2	46.5
Candy bars	4	4	4	16.7	18.2	17.4	11	5	4	20.0	7.5	9.3
Licorice and jube jubes	3	-	-	12.5	-	-	10	-	-	18.2	-	-
Sugar, maple syrup and honey	4	2	3	16.6	9.0	13.0	8	2	6	14.6	3.0	14.0
Popsicles and slush	2	5	5	8.3	22.7	21.7	2	15	5	3.6	22.4	11.6
Other or unspecified	1	1	2	4.2	4.5	8.6	3	2	8	5.5	3.0	18.6
TOTAL	24	22	23	100.0	100.0	100.0	55	67	43	100.0	100.0	100.0

TABLE 13

VEGETABLES AND FRUITS ASSOCIATED WITH FOODBORNE INCIDENTS - 1984, 1985, 1986

Vegetables and fruits	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986
Vegetables:												
canned and bottled low acid products	13	10	14	27.1	27.8	33.3	30	36	86	25.7	22.8	57.3
canned and bottled acid products	6	8	9	12.5	22.2	21.4	10	20	20	8.5	12.7	13.3
potatoes and potato products	8	6	3	16.7	16.7	7.1	17	18	5	14.5	11.4	3.3
mushrooms	5	-	1	10.4	-	2.4	9	-	1	7.7	-	0.7
soup	3	1	3	6.2	2.8	7.1	10	12	6	8.5	7.6	4.0
greens	1	1	1	2.1	2.8	2.4	2	3	3	1.7	1.9	2.0
other or unspecified	6	4	6	12.5	11.1	14.4	11	9	11	9.4	5.7	7.4
peas and beans	4	2	1	8.3	5.6	2.4	24	3	9	20.5	1.9	6.0
corn and corn products	2	4	4	4.2	11.1	9.5	4	57	9	3.4	36.1	6.0
subtotal	48	36	42	100.0	100.0	100.0	117	158	150	100.0	100.0	100.0
Fruits:												
canned or bottled fruit juices	13	25	25	39.4	44.6	61.0	26	45	48	37.1	36.3	53.3
canned or bottled acid fruits	3	3	4	9.1	5.4	9.8	5	6	21	7.1	4.8	23.3
raw fruits	8	21	4	24.2	37.5	9.8	19	55	12	27.1	44.4	13.3
nuts, nut products or coconut	7	1	3	21.2	1.8	7.3	15	1	3	21.4	0.8	3.3
other or unspecified	2	6	5	6.1	10.7	12.2	5	17	6	7.1	13.7	6.6
subtotal	33	56	41	100.0	100.0	100.0	70	124	90	100.0	100.0	100.0
TOTAL	81	92	83	100.0	100.0	100.0	187	282	240	100.0	100.0	100.0

TABLE 14

CHINESE FOODS ASSOCIATED WITH FOODBORNE INCIDENTS - 1984, 1985, 1986

Chinese foods	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986
Fried rice	10	12	8	14.9	25.0	11.8	25	58	31	9.1	34.9	15.9
Egg rolls	3	1	5	4.5	2.1	7.4	7	3	12	2.5	1.8	6.2
Chow mein	2	-	2	3.0	-	2.9	8	-	6	2.9	-	3.1
Chop suey	1	2	-	1.5	4.2	-	1	3	-	0.4	1.8	-
Soup	2	-	-	3.0	-	-	5	-	-	1.8	-	-
Spare ribs and pork	-	2	-	-	4.2	-	-	4	-	-	2.4	-
Beef	1	-	-	1.5	-	-	4	-	-	1.5	-	-
Chicken	6	4	2	9.0	8.3	2.9	91	18	5	33.1	10.8	2.6
Other	4	3	20	6.0	6.2	29.4	11	9	64	4.0	5.4	32.8
Unspecified	38	24	31	56.7	50.0	45.6	123	71	77	44.7	42.8	39.5
TOTAL	67	48	68	100.0	100.0	100.0	275	166	195	100.0	100.0	100.0

TABLE 15

SALADS ASSOCIATED WITH FOODBORNE INCIDENTS - 1984, 1985, 1986

Salads	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986
Potato	13	7	6	31.0	24.1	10.9	127	38	39	44.9	12.1	11.7
Coleslaw and vegetable	4	7	17	9.5	24.1	30.9	22	75	70	7.8	24.0	21.0
Chicken and turkey	2	1	4	4.8	3.4	7.3	8	3	6	2.8	1.0	1.8
Fish and shellfish	4	5	6	9.5	17.2	10.9	40	19	12	14.1	6.1	3.6
Macaroni	4	1	4	9.5	3.4	7.3	11	3	12	3.9	1.0	3.6
Egg	2	1	3	4.8	3.4	5.5	4	14	70	1.4	4.5	21.0
Multiple ingredients	4	1	6	9.5	3.4	10.9	36	10	34	12.7	3.2	10.2
Other or unspecified	7	6	9	16.7	20.6	16.4	29	151	91	10.3	48.2	27.2
Meat	2	-	-	4.8	-	-	6	-	-	2.1	-	-
TOTAL	42	29	55	100.0	100.0	100.0	283	313	334	100.0	100.0	100.0

TABLE 16

SANDWICHES ASSOCIATED WITH FOODBORNE INCIDENTS - 1984, 1985, 1986

Sandwiches	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986
Chicken or turkey	11	3	3	26.8	9.7	10.7	28	7	3	20.4	1.8	2.0
Meat	7	4	4	17.1	12.9	14.3	27	78	22	19.7	20.4	14.6
Fish or crab	1	3	-	2.4	9.7	-	2	3	-	1.5	0.8	-
Egg or egg salad	5	4	5	12.2	12.9	17.9	9	7	29	6.6	1.8	19.2
Sandwich spread	4	2	2	9.8	6.5	7.1	11	4	4	8.0	1.0	2.6
Submarine	7	7	5	17.1	22.6	17.9	16	258	18	11.7	67.5	11.9
Multiple ingredients	5	4	6	12.2	12.9	21.4	38	7	57	27.7	1.8	37.7
Other or unspecified	1	4	3	2.4	12.9	10.7	6	18	18	4.4	4.7	11.9
TOTAL	41	31	28	100.0	100.0	100.0	137	382	151	100.0	100.0	100.0

TABLE 17

BEVERAGES ASSOCIATED WITH FOODBORNE INCIDENTS - 1984, 1985, 1986

Beverages	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986
Bottled soft drinks	12	10	24	21.8	19.2	33.8	14	13	35	16.5	10.7	17.3
Canned soft drinks	1	1	13	1.8	1.9	18.3	2	6	33	2.4	4.9	16.3
Soft drinks (containers not specified)	19	18	5	34.5	34.6	7.0	37	61	13	43.5	50.0	6.4
Coffee	2	1	1	3.6	1.9	1.4	4	3	2	4.7	2.5	1.0
Tea	-	1	-	-	1.9	-	-	1	-	-	0.8	-
Bottled beer	8	6	11	14.5	11.5	15.5	8	6	12	9.4	4.9	5.9
Beer (containers not specified)	11	3	2	20.0	5.8	2.8	16	4	2	18.8	3.3	1.0
Wine	2	5	3	3.6	9.6	4.2	4	11	5	4.7	9.0	2.5
Spirits	-	2	4	-	3.8	5.6	-	6	7	-	4.9	3.5
Other or unspecified	-	5	8	-	9.6	11.3	-	11	93	-	9.0	46.0
TOTAL	55	52	71	100.0	100.0	100.0	85	122	202	100.0	100.0	100.0

TABLE 18

MISCELLANEOUS FOODS ASSOCIATED WITH FOODBORNE INCIDENTS - 1984, 1985, 1986

Miscellaneous foods	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1984	1985	1986	1984	1985	1986	1984	1985	1986	1984	1985	1986
Chili	3	3	6	3.2	3.7	5.0	8	7	21	0.8	1.0	3.1
Fish and chips	1	1	2	1.1	1.3	1.7	3	4	6	0.3	0.6	0.9
Spaghetti and meat balls or sauce	2	3	7	2.1	3.7	5.9	3	7	16	0.3	1.0	2.3
Other multiple foods	38	33	48	40.3	41.3	40.2	736	428	403	78.0	60.6	58.7
Margarine	-	1	2	-	1.3	1.7	-	2	5	-	0.3	0.7
Soup (unspecified)	1	5	7	1.1	6.2	5.9	2	8	112	0.2	1.1	16.4
Mexican food	12	3	9	12.6	3.7	7.6	30	22	23	3.2	3.1	3.4
Other ethnic food	-	-	7	-	-	5.9	-	-	24	-	-	3.5
Snails and escargots	4	-	3	4.2	-	2.5	10	-	9	1.1	-	1.3
Medication type food	1	-	1	1.1	-	0.8	1	-	1	0.1	-	0.1
Dressings and dips	10	7	10	10.5	8.8	8.4	28	22	21	3.0	3.1	3.1
Seasoning mixes	1	-	-	1.1	-	-	1	-	-	0.1	-	-
Spices	1	-	1	1.1	-	0.8	1	-	1	0.1	-	0.1
Sauces	16	8	3	16.8	10.0	2.5	76	18	10	8.1	2.5	1.5
Gravy	3	9	4	3.2	11.3	3.4	39	125	17	4.1	17.7	2.5
Other	2	7	9	2.1	8.8	7.5	5	63	16	0.5	8.9	2.2
TOTAL	95	80	119	100.0	100.0	100.0	943	706	685	100.0	100.0	100.0

TABLE 19a

FOOD ASSOCIATED WITH FOODBORNE INCIDENTS BY SPECIFIC ETIOLOGY IN 1985

	MEAT								MARINE FOOD				POULTRY				DAIRY FOODS					BAKERY FOODS					
	beef	pork	veal,lamb,goat	hamburger and ground meat	sausages	game	other or unspecified	TOTAL	fish	shellfish	unspecified	TOTAL	chicken	turkey	other	TOTAL	milk	cheese	milk drinks	other	TOTAL	pizza	cakes	puddings	pasta products	bread,roll,muffin	doughnuts
MICROBIOLOGICAL																											
Bacillus cereus	1	1	1	-	-	-	-	3	-	-	-	-	-	1	-	1	1	-	1	-	2	-	-	1	2	1	-
Campylobacter jejuni	-	1	-	-	-	-	-	1	-	-	-	-	-	-	-	-	13	-	-	-	13	-	-	-	-	-	-
Clostridium botulinum	-	-	-	-	-	3	-	3	1	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Clostridium perfringens	3	-	1	2	-	-	1	7	-	-	-	-	-	1	-	1	-	-	-	-	-	-	-	-	-	-	-
Escherichia coli O157:H7	-	-	-	-	-	-	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Salmonella spp.	1	1	-	-	-	-	4	6	2	-	-	2	9	10	2	21	5	-	1	-	6	-	-	-	1	-	-
Shigella sp.	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Staphylococcus aureus	-	1	-	4	1	-	1	7	-	-	-	-	2	2	-	4	1	2	-	-	3	-	1	-	2	-	-
Streptococcus spp.	1	-	-	-	1	-	-	2	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-	-
multiple bacterial	-	-	1	-	-	-	-	1	-	-	-	-	-	2	-	2	-	-	-	-	-	-	-	-	-	-	-
virus	-	-	-	-	1	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
mold	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	1	-	-	-	-	-	1
yeast	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-
mold and yeast	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
bacterial and yeast	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
total	**6**	**4**	**3**	**6**	**3**	**3**	**7**	**32**	**3**	**-**	**-**	**3**	**11**	**16**	**2**	**29**	**20**	**3**	**2**	**-**	**25**	**1**	**1**	**1**	**5**	**2**	**1**
PARASITIC																											
Diphyllobothrium sp.	-	-	-	-	-	-	-	-	1	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
ANIMAL																											
paralytic shellfish poison	-	-	-	-	-	-	-	-	-	2	-	2	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
insect infestation	-	-	-	-	-	-	-	-	1	-	-	1	-	-	-	-	-	1	-	-	1	-	-	-	-	-	-
extraneous matter	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-
total	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**1**	**2**	**-**	**3**	**-**	**-**	**-**	**-**	**-**	**1**	**-**	**-**	**1**	**-**	**-**	**-**	**-**	**1**	**-**
PLANT																											
Solanaceae	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
allergen - plant	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
unspecified	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-	-
total	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**1**	**-**	**-**	**-**	**-**	**-**
CHEMICAL																											
metal	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
pesticide	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
solvent	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
rancid compound	-	-	-	-	-	-	-	-	1	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
extraneous matter	-	1	-	2	1	-	-	4	2	-	-	2	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-
monosodium glutamate	-	-	-	-	2	-	-	2	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
other chemicals	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3	-	-	3	-	-	-	-	-	-
total	**-**	**1**	**-**	**2**	**3**	**-**	**-**	**6**	**3**	**-**	**-**	**3**	**-**	**-**	**-**	**-**	**-**	**3**	**-**	**-**	**3**	**-**	**-**	**-**	**-**	**1**	**-**
TOTAL KNOWN	**6**	**5**	**3**	**8**	**6**	**3**	**7**	**38**	**8**	**2**	**-**	**10**	**11**	**16**	**2**	**29**	**20**	**7**	**2**	**-**	**29**	**2**	**1**	**1**	**5**	**4**	**1**
TOTAL UNKNOWN	**33**	**21**	**3**	**25**	**25**	**-**	**23**	**130**	**33**	**26**	**4**	**63**	**65**	**8**	**-**	**73**	**17**	**8**	**6**	**13**	**44**	**31**	**10**	**-**	**8**	**1**	**-**
TOTAL	**39**	**26**	**6**	**33**	**31**	**3**	**30**	**168**	**41**	**28**	**4**	**73**	**76**	**24**	**2**	**102**	**37**	**15**	**8**	**13**	**73**	**33**	**11**	**1**	**13**	**5**	**1**

TABLE 19a

FOOD ASSOCIATED WITH FOODBORNE INCIDENTS BY SPECIFIC ETIOLOGY IN 1985

	INFANT FOODS					VEGETABLES AND FRUIT																			
cookies	other	TOTAL	formula	cereal products	other	TOTAL	processed low acid vegetables	processed acid vegetables	other vegetable products	processed fruit juices	raw fruits	nut, nut product or coconut	other fruit products	TOTAL	Eggs	Confectionery	Chinese food	Salads	Dressing, sauces	Sandwiches	Beverages	Multiple foods	Other foods	Unknown foods	TOTAL	
																										MICROBIOLOGICAL
-	-	4	-	-	-	-	-	-	1	-	-	-	-	1	-	-	10	-	-	-	-	1	1	-	23	*Bacillus cereus*
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	-	-	-	-	16	*Campylobacter jejuni*
-	-	-	-	-	-	-	1	-	-	-	-	-	-	1	-	1	-	-	-	-	-	-	1	-	7	*Clostridium botulinum*
-	-	-	-	-	-	-	-	-	1	-	-	-	-	1	-	-	-	-	1	1	-	-	1	1	13	*Clostridium perfringens*
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-	2	*Escherichia coli* O157:H7
-	-	1	1	-	-	1	-	-	-	-	-	-	-	-	3	1	2	1	-	-	-	4	1	10	59	*Salmonella* spp.
-	-	-	-	-	-	-	-	-	-	1	-	-	-	1	-	-	-	-	-	-	-	-	-	-	1	*Shigella* sp.
-	-	3	-	-	-	-	1	-	-	-	-	-	-	1	-	-	1	2	1	2	-	3	-	9	36	*Staphylococcus aureus*
-	-	1	-	-	-	-	-	-	1	-	-	-	-	1	-	-	-	-	-	-	-	1	-	2	7	*Streptococcus* spp.
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	1	5	multiple bacterial
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	virus
-	-	1	-	-	-	-	-	-	-	4	-	-	-	4	-	-	-	-	-	-	8	-	-	-	14	mold
-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	2	yeast
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-	-	1	mold and yeast
-	-	-	-	-	-	-	-	-	-	1	-	-	-	1	-	-	-	-	-	-	-	-	-	-	1	bacterial and yeast
-	-	11	1	-	-	1	2	-	3	6	-	-	-	11	3	2	13	3	3	7	9	9	4	23	188	total
																										PARASITIC
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	*Diphyllobothrium* sp.
																										ANIMAL
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	paralytic shellfish poison
-	-	-	-	1	-	1	-	1	1	-	-	-	-	2	-	2	-	-	-	-	-	-	-	-	7	insect infestation
-	-	1	-	-	-	-	-	-	-	-	-	1	-	1	-	-	-	-	-	-	-	-	-	-	2	extraneous matter
-	-	1	-	1	-	1	-	1	1	-	-	1	-	3	-	2	-	-	-	-	-	-	-	-	11	total
																										PLANT
-	-	-	-	-	-	-	-	-	1	-	-	-	-	1	-	-	-	-	-	-	-	-	-	-	1	Solanaceae
-	-	-	-	-	-	-	-	-	-	-	1	-	-	1	-	1	-	-	-	-	-	-	-	-	2	allergen - plant
-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	2	unspecified
-	-	1	-	-	-	-	-	-	1	-	1	-	-	2	-	1	-	-	-	-	1	-	-	-	5	total
																										CHEMICAL
-	-	-	-	-	-	-	-	-	1	-	-	-	1	2	-	-	-	-	-	-	3	-	-	-	5	metal
-	-	-	-	-	-	-	-	-	2	-	6	-	-	8	-	-	-	-	1	-	-	-	-	-	9	pesticide
1	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	2	solvent
-	-	-	9	1	1	11	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	12	rancid compound
1	-	2	1	-	-	1	2	-	3	4	-	-	-	9	-	4	-	-	1	-	16	-	-	-	39	extraneous matter
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-	-	-	-	3	monosodium glutamate
-	-	-	-	-	-	-	-	1	-	-	1	-	-	2	-	3	-	-	-	-	2	1	-	-	11	other chemicals
2	-	3	10	1	1	12	2	1	6	4	7	-	1	21	-	7	1	-	2	-	22	1	-	-	81	total
2	-	16	11	2	1	14	4	2	11	10	8	1	1	37	3	12	14	3	5	7	32	10	4	23	286	TOTAL KNOWN
1	10	61	2	-	4	6	6	6	7	15	13	-	8	55	4	10	34	26	5	24	20	17	39	77	688	TOTAL UNKNOWN
3	10	77	13	2	5	20	10	8	18	25	21	1	9	92	7	22	48	29	10	31	52	27	43	100	974	TOTAL

TABLE 19b

FOOD ASSOCIATED WITH FOODBORNE INCIDENTS BY SPECIFIC ETIOLOGY IN 1986

	MEAT									MARINE FOODS				POULTRY				DAIRY FOODS						BAKERY FOODS				
	beef	pork	veal,lamb	hamburger and ground meat	sausages	luncheon meat	game	other or unspecified	TOTAL	fish	shellfish	fish and shellfish	TOTAL	chicken	turkey	other	TOTAL	milk	ice cream	yogurt	cheese	other	TOTAL	pizza	cakes	pastries	pies and puddings	pasta products
MICROBIOLOGICAL																												
Bacillus cereus	1	-	1	-	-	-	-	-	2	-	-	-	-	1	-	1	2	-	-	-	-	-	-	1	-	-	2	-
Campylobacter jejuni	1	-	-	1	-	-	-	1	3	-	1	-	1	2	-	-	2	5	-	-	-	-	5	-	-	-	-	-
Clostridium botulinum	-	-	-	-	-	-	3	-	3	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Clostridium perfringens	4	-	-	2	-	1	-	1	8	1	-	-	1	4	1	-	5	-	-	-	-	-	-	1	-	-	-	-
Escherichia coli O157:H7	1	-	-	2	-	-	-		3	-	-	-	-	-	-	-	-	1	-	-	-	-	1	-	-	-	-	1
Salmonella spp.	1	2	-	-	1	-	-	-	4	1	2	1	4	15	4	1	20	3	-	-	1	-	4	-	-	-	-	-
Staphylococcus aureus	-	3	1	3	1	-	-	-	8	-	1	-	1	1	1	-	2	1	1	-	2	-	4	-	1	-	-	5
Streptococcus spp.	4	-	-	1	1	-	-	-	6	-	-	-	-	-	-	-	-	-	-	-	1	-	1	-	-	-	-	-
Yersinia enterocolitica	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	-	-	-	-	2	-	-	-	-	-
multiple bacterial	-	-	-	-	1	-	-	-	1	-	-	1	1	1	-	-	1	-	-	-	1	-	1	-	-	1	-	-
virus	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
bacterial and viral	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-	1	-	-	-	-	-
mold	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1	-	-	-	-	-
yeast	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	-	-	-
mold and yeast	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
total	12	5	2	9	4	1	3	2	38	2	4	2	8	24	6	2	32	13	1	-	5	1	20	2	3	1	2	6
PARASITIC																												
Toxoplasma gondii	-	-	1	-	-	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
ANIMAL																												
paralytic shellfish poison	-	-	-	-	-	-	-	-	-	-	2	-	2	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
insect infestation	-	-	-	-	-	-	-	-	-	-	-	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
total	-	-	-	-	-	-	-	-	-	-	2	1	3	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
PLANT																												
mushroom	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
allergen - plant	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
total	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
CHEMICAL																												
metal	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
pesticide	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
solvent	-	-	-	-	-	-	-	-	-	-	1	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1
rancid compound	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-
extraneous matter	3	1	-	1	1	-	-	-	6	-	1	-	1	-	-	-	-	-	-	1	-	-	1	-	-	-	-	-
monosodium glutamate	-	-	-	-	1	-	-	-	1	1	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
other chemicals	-	-	-	1	-	-	-	-	1	-	1	1	2	1	-	-	1	2	-	-	-	-	2	-	1	-	1	-
total	3	1	-	2	2	-	-	-	8	1	3	1	5	1	-	-	1	2	-	1	-	-	3	1	1	-	1	1
TOTAL KNOWN	15	6	3	11	6	1	3	2	47	3	9	4	16	25	6	2	33	15	1	1	5	1	23	3	4	1	3	7
TOTAL UNKNOWN	43	27	4	50	34	12	1	10	181	33	36	8	78	59	26	4	88	27	7	2	10	13	59	47	8	9	5	14
TOTAL	58	33	7	61	40	13	4	12	228	36	45	12	94	84	31	6	121	42	8	3	15	14	82	50	12	10	8	21

TABLE 19b

FOOD ASSOCIATED WITH FOODBORNE INCIDENTS BY SPECIFIC ETIOLOGY IN 1986

					INFANT FOODS				VEGETABLE AND FRUIT																	
bread,rolls,muffins	cookies	cereal	other	TOTAL	formula	vegetable	other	TOTAL	processed low acid vegetables	processed acid vegetables	other vegetable products	processed fruit products	processed fruit juices	raw fruit and nuts	TOTAL	Eggs	Confectionery	Chinese food	Salads	Dressings,sauces	Sandwiches	Beverages	Multiple foods	Other foods	Unknown foods	TOTAL	
																										MICROBIOLOGICAL
-	-	-	-	3	1	-	-	1	-	-	-	-	-	-	-	-	-	7	-	-	-	-	-	2	-	17	*Bacillus cereus*
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	1	-	-	1	-	3	17	*Campylobacter jejuni*
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3	*Clostridium botulinum*
-	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-	4	1	21	*Clostridium perfringens*
-	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	2	8	*Escherichia coli* O157:H7
1	1	-	-	2	-	-	-	-	-	-	-	-	-	-	-	-	1	-	1	-	1	-	1	1	13	54	*Salmonella* spp.
-	-	-	-	6	-	-	-	-	-	-	-	-	-	-	-	2	-	3	-	-	2	-	-	-	2	29	*Staphylococcus aureus*
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-	2	-	-	-	-	9	*Streptococcus* spp.
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	*Yersinia enterocolitica*
-	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-	1	1	1	9	multiple bacterial
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	4	4	virus
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	bacterial and viral
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3	-	3	-	-	-	-	9	-	1	-	14	mold
1	-	-	-	3	-	-	-	-	-	-	-	-	-	-	-	6	-	6	-	-	-	1	5	-	-	-	15	yeast
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	1	-	-	-	-	-	-	-	-	1	mold and yeast
2	**1**	**-**	**-**	**17**	**1**	**-**	**-**	**1**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**10**	**-**	**10**	**3**	**1**	**12**	**2**	**2**	**5**	**14**	**4**	**9**	**26**	**204**	**total**
																												PARASITIC
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	*Toxoplasma gondii*
																												ANIMAL
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	paralytic shellfish poison
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	2	-	3	-	-	-	-	1	-	-	7	insect infestation
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	2	-	3	-	-	-	-	1	-	-	9	**total**
																												PLANT
-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-	1	-	-	-	-	-	-	-	-	-	1	mushroom
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	1	allergen - plant
-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-	1	-	-	-	-	-	-	-	1	-	2	**total**
																												CHEMICAL
-	-	-	-	-	-	-	-	-	-	-	1	-	2	2	-	5	-	-	-	-	-	-	3	-	-	-	8	metal
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1	-	-	-	-	-	-	1	-	-	-	2	pesticide
-	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-	4	-	-	1	8	solvent
-	-	-	-	1	9	-	-	9	-	-	2	-	-	-	2	-	1	-	-	-	-	-	-	-	-	-	13	rancid compound
2	-	6	-	8	-	1	1	2	-	2	1	1	1	-	5	-	2	-	-	-	-	11	-	2	1	39	extraneous matter
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	1	-	-	-	-	4	monosodium glutamate
-	-	-	-	2	-	-	-	-	-	-	1	-	-	-	1	-	8	-	-	-	-	8	-	-	-	25	other chemicals
2	**-**	**6**	**-**	**12**	**9**	**1**	**1**	**11**	**-**	**3**	**4**	**3**	**3**	**1**	**14**	**-**	**13**	**-**	**-**	**-**	**1**	**27**	**-**	**2**	**2**	**99**	**total**
4	**1**	**6**	**-**	**29**	**10**	**1**	**1**	**12**	**-**	**3**	**5**	**3**	**13**	**3**	**27**	**3**	**17**	**12**	**2**	**2**	**6**	**42**	**4**	**12**	**28**	**315**	**TOTAL KNOWN**
7	**5**	**5**	**8**	**108**	**2**	**1**	**3**	**6**	**14**	**6**	**14**	**6**	**12**	**4**	**56**	**5**	**6**	**56**	**53**	**-**	**22**	**29**	**53**	**50**	**97**	**947**	**TOTAL UNKNOWN**
11	**6**	**11**	**8**	**137**	**12**	**2**	**4**	**18**	**14**	**9**	**19**	**9**	**25**	**7**	**83**	**8**	**23**	**68**	**55**	**2**	**28**	**71**	**57**	**62**	**125**	**1262**	**TOTAL**

TABLE 20a

PLACES OF ACQUISITION OF FOOD BY SPECIFIC ETIOLOGY - 1985

Etiology	Foodservice Establishments		Retail Food Establishments		Homes		Farms and Dairies		Other		Unknown		Total	
	I	C	I	C	I	C	I	C	I	C	I	C	I	C
MICROBIOLOGICAL														
Bacillus cereus	15	75	2	4	6	13	-	-	-	-	-	-	23	92
Campylobacter spp.	3	4	1	1	4	6	8	27	-	-	-	-	16	38
Clostridium botulinum	1	37	1	1	5	6	-	-	-	-	-	-	7	44
Clostridium perfringens	13	390	-	-	-	-	-	-	-	-	-	-	13	390
Escherichia coli O157:H7	1	70	-	-	-	-	-	-	1	5	-	-	2	75
Salmonella spp.	31	1000	5	64	15	54	5	11	2	6	1	3	59	1138
Shigella sp.	1	1	-	-	-	-	-	-	-	-	-	-	1	1
Staphylococcus aureus	19	122	2	2	10	31	-	-	-	-	5	13	36	168
Streptococcus spp.	3	13	1	2	-	-	-	-	3	105	-	-	7	120
multiple bacterial	3	49	-	-	2	16	-	-	-	-	-	-	5	65
virus	1	27	-	-	-	-	-	-	-	-	-	-	1	27
mold	-	-	11	13	3	3	-	-	-	-	-	-	14	16
yeast	-	-	2	7	-	-	-	-	-	-	-	-	2	7
mold and yeast	1	3	-	-	-	-	-	-	-	-	-	-	1	3
bacterial and yeast	-	-	-	-	1	4	-	-	-	-	-	-	1	4
total	92	1791	25	94	46	133	13	38	6	116	6	16	188	2188
PARASITIC														
Diphyllobothrium sp.	-	-	-	-	1	4	-	-	-	-	-	-	1	4
ANIMAL														
insect infestation	-	-	7	9	-	-	-	-	2	11	-	-	7	9
paralytic shellfish poison	-	-	-	-	-	-	-	-	-	-	-	-	2	11
extraneous matter	-	-	2	2	-	-	-	-	-	-	-	-	2	2
total	-	-	9	11	-	-	-	-	2	11	-	-	11	22
PLANT														
Solanaceae	-	-	-	-	1	3	-	-	-	-	-	-	1	3
allergen	-	-	1	1	-	-	-	-	-	-	1	1	2	2
unspecified	1	1	1	1	-	-	-	-	-	-	-	-	2	2
total	1	1	2	2	1	3	-	-	-	-	1	1	5	7
CHEMICAL														
metal	3	30	2	6	-	-	-	-	-	-	-	-	5	36
rancid compound	-	-	12	13	-	-	-	-	-	-	-	-	12	13
extraneous matter	4	5	32	41	1	1	-	-	2	5	-	-	39	52
monosodium glutamate	2	9	1	1	-	-	-	-	-	-	-	-	3	10
solvent	-	-	1	1	-	-	-	-	1	1	-	-	2	2
pesticide	1	4	7	13	-	-	-	-	1	2	-	-	9	19
allergen	-	-	1	2	1	1	-	-	-	-	-	-	2	3
other chemicals	1	4	7	13	1	1	-	-	-	-	-	-	9	18
total	11	52	63	90	3	3	-	-	4	8	-	-	81	153
TOTAL KNOWN	104	1844	99	197	51	143	13	38	12	135	7	17	286	2374
TOTAL UNKNOWN	329	2838	192	474	131	565	5	13	24	228	7	117	688	4235
TOTAL	433	4682	291	671	182	708	18	51	36	363	14	134	974	6609

I = Incidents
C = cases

TABLE 20b

PLACES OF ACQUISITION OF FOOD BY SPECIFIC ETIOLOGY - 1986

Etiology	Foodservice Establishments		Retail Food Establishments		Homes		Farms and Dairies		Other		Unknown		Total	
	I	C	I	C	I	C	I	C	I	C	I	C	I	C
MICROBIOLOGICAL														
Bacillus cereus	15	101	1	1	1	3	-	-	-	-	-	-	17	105
Campylobacter spp.	7	182	2	5	2	2	4	9	1	2	1	2	17	202
Clostridium botulinum	-	-	-	-	3	7	-	-	-	-	-	-	3	7
Clostridium perfringens	16	312	1	1	2	13	1	14	1	14	-	-	21	354
Escherichia coli O157:H7	6	48	-	-	-	-	1	47	-	-	1	3	8	98
Salmonella spp.	33	344	10	44	4	10	2	5	3	6	2	5	54	414
Staphylococcus aureus	13	129	7	17	5	10	-	-	-	-	4	5	29	161
Streptococcus spp.	4	6	3	6	1	2	-	-	-	-	1	2	9	16
Yersinia enterocolitica	-	-	-	-	2	4	-	-	-	-	-	-	2	4
multiple bacterial	7	112	-	-	2	3	-	-	-	-	-	-	9	115
virus	4	306	-	-	-	-	-	-	-	-	-	-	4	306
bacterial and viral	1	17	-	-	-	-	-	-	-	-	-	-	1	17
mold	-	-	14	21	-	-	-	-	-	-	-	-	14	21
yeast	-	-	14	27	1	1	-	-	-	-	-	-	15	28
mold and yeast	-	-	1	1	-	-	-	-	-	-	-	-	1	1
total	106	1557	53	123	23	55	8	75	5	22	9	17	204	1849
PARASITIC														
Toxoplasma gondii	-	-	1	1	-	-	-	-	-	-	-	-	1	1
ANIMAL														
insect infestation	-	-	7	8	-	-	-	-	-	-	-	-	7	8
paralytic shellfish poison	-	-	-	-	-	-	-	-	2	2	-	-	2	2
total	-	-	7	8	-	-	-	-	2	2	-	-	9	10
PLANT														
allergen	1	1	-	-	-	-	-	-	-	-	-	-	1	1
mushroom	-	-	-	-	-	-	-	-	1	1	-	-	1	1
total	1	1	-	-	-	-	-	-	1	1	-	-	2	2
CHEMICAL														
metal	1	6	7	9	-	-	-	-	-	-	-	-	8	15
rancid compound	1	1	12	15	-	-	-	-	-	-	-	-	13	16
extraneous matter	-	-	39	49	-	-	-	-	-	-	-	-	39	49
monosodium glutamate	1	10	3	6	-	-	-	-	-	-	-	-	4	16
solvent	1	8	7	13	-	-	-	-	-	-	-	-	8	21
pesticide	-	-	2	8	-	-	-	-	-	-	-	-	2	8
allergen	1	1	4	4	1	2	-	-	-	-	-	-	6	7
other chemicals	1	1	18	32	-	-	-	-	-	-	-	-	19	33
total	6	27	92	136	1	2	-	-	-	-	-	-	99	165
TOTAL UNKNOWN	512	3361	296	654	79	342	3	12	21	177	36	260	947	4806
TOTAL KNOWN	113	1585	153	268	24	57	8	75	8	25	9	17	315	2027
TOTAL	625	4946	449	922	103	399	11	87	29	202	45	277	1262	6833

I = incidents
C = cases

TABLE 21a

TYPE OF FOODSERVICE ESTABLISHMENT WHERE FOOD WAS ACQUIRED BY SPECIFIC ETIOLOGY - 1985

Etiology	Fast Food Facilities		Institutions		Restaurants and Hotels		Weddings and Other Catered Events		Day Care, Schools, Universities, Colleges		Organized Recreation		Churches and Clubs		Cafeterias		Other		Total	
	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C
MICROBIOLOGICAL																				
Bacillus cereus	13	45	2	30	-	-	-	-	-	-	-	-	-	-	-	-	-	-	15	75
Campylobacter spp.	1	1	2	3	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3	4
Clostridium botulinum	1	37	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	37
Clostridium perfringens	4	24	2	48	1	50	4	117	1	26	-	-	-	-	-	-	1	125	13	390
Escherichia coli O157:H7	-	-	1	70	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	70
Salmonella spp.	14	250	5	298	5	264	3	74	1	17	1	10	2	87	-	-	-	-	31	1000
Shigella sp.	-	-	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1
Staphylococcus aureus	11	28	2	2	1	13	-	-	2	34	2	44	-	-	1	1	-	-	19	122
Streptococcus spp.	3	13	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3	13
multiple bacterial	1	12	-	-	-	-	-	-	-	-	1	23	-	-	-	-	1	14	3	49
virus	-	-	-	-	-	-	-	-	1	27	-	-	-	-	-	-	-	-	1	27
mold and yeast	1	3	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	3
total	**49**	**413**	**15**	**452**	**7**	**327**	**7**	**191**	**5**	**104**	**4**	**77**	**2**	**87**	**1**	**1**	**2**	**139**	**92**	**1791**
PLANT																				
unspecified	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1
CHEMICAL																				
metal	-	-	-	-	-	-	-	-	1	20	-	-	-	-	-	-	2	10	3	30
extraneous matter	2	3	-	-	1	1	-	-	-	-	-	-	-	-	-	-	1	1	4	5
other chemicals	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	4	-	-	1	4
monosodium glutamate	-	-	-	-	-	-	-	-	2	9	-	-	-	-	-	-	-	-	2	9
pesticide	1	4	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	4
total	**3**	**7**	-	-	**1**	**1**	-	-	**3**	**29**	-	-	-	-	**1**	**4**	**3**	**11**	**11**	**52**
TOTAL KNOWN	**53**	**421**	**15**	**452**	**8**	**328**	**7**	**191**	**8**	**133**	**4**	**77**	**2**	**87**	**2**	**5**	**5**	**150**	**104**	**1844**
TOTAL UNKNOWN	**251**	**1055**	**20**	**306**	**14**	**136**	**14**	**551**	**8**	**284**	**11**	**353**	**4**	**73**	**4**	**58**	**3**	**22**	**329**	**2838**
TOTAL	**304**	**1476**	**35**	**758**	**22**	**464**	**21**	**742**	**16**	**417**	**15**	**430**	**6**	**160**	**6**	**63**	**8**	**172**	**433**	**4682**

I = incidents
C = cases

TABLE 21b

TYPE OF FOODSERVICE ESTABLISHMENT WHERE FOOD WAS ACQUIRED BY SPECIFIC ETIOLOGY - 1986

Etiology	Fast Food Facilities		Restaurants and Hotels		Institutions		Weddings and Other Catered Events		Day Care, Schools		Clubs		Cafeterias		Organized Recreation		Other or Unspecified		Total	
	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C
MICROBIOLOGICAL																				
Bacillus cereus	12	47	-	-	1	1	-	-	-	-	-	-	-	-	2	53	-	-	15	101
Campylobacter spp.	5	10	-	-	-	-	-	-	-	-	-	-	-	-	1	40	1	132	7	182
Clostridium perfringens	11	192	1	2	1	5	1	90	1	13	1	10	-	-	-	-	-	-	16	312
Escherichia coli O157:H7	3	9	-	-	2	23	-	-	1	16	-	-	-	-	-	-	-	-	6	48
Salmonella spp.	20	121	3	37	4	43	3	47	1	3	2	93	-	-	-	-	-	-	33	344
Staphylococcus aureus	10	19	-	-	-	-	1	100	-	-	-	-	1	1	1	9	-	-	13	129
Streptococcus spp.	3	5	-	-	1	1	-	-	-	-	-	-	-	-	-	-	-	-	4	6
multiple bacterial	5	17	1	15	-	-	1	80	-	-	-	-	-	-	-	-	-	-	7	112
virus	1	8	-	-	3	298	-	-	-	-	-	-	-	-	-	-	-	-	4	306
bacterial and viral	-	-	-	-	1	17	-	-	-	-	-	-	-	-	-	-	-	-	1	17
total	70	428	5	54	13	388	6	317	3	32	3	103	1	1	4	102	1	132	106	1557
PLANT																				
allergen	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1	1	1
CHEMICAL																				
metal	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	6	1	6
rancid compound	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1
monosodium glutamate	-	-	1	10	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	10
solvent	-	-	-	-	1	8	-	-	-	-	-	-	-	-	-	-	-	-	1	8
allergen	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1
other chemicals	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1
total	3	3	1	10	1	8	-	-	-	-	-	-	-	-	-	-	1	6	6	27
TOTAL KNOWN	73	431	6	64	14	396	6	317	3	32	3	103	1	1	4	102	3	139	113	1585
TOTAL UNKNOWN	402	1430	23	479	39	562	11	174	9	176	8	167	10	93	4	31	6	249	512	3361
TOTAL	475	1861	29	543	53	958	17	491	12	208	11	270	11	94	8	133	9	388	625	4946

I = incidents
C = cases

TABLE 22a

PLACES WHERE FOOD MISHANDLED BY SPECIFIC ETIOLOGY - 1985

Etiology	Foodservice Establishments		Homes		Food Processing Establishments		Retail Food Establishments		Farms and Dairies		Delicatessens		Other		Unknown		Total	
	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C
MICROBIOLOGICAL																		
Bacillus cereus	15	75	6	13	2	4	-	-	-	-	-	-	-	-	-	-	23	92
Campylobacter jejuni	2	3	-	-	-	-	1	1	13	34	-	-	-	-	-	-	16	38
Clostridium botulinum	1	37	5	6	1	1	-	-	-	-	-	-	-	-	-	-	7	44
Clostridium perfringens	11	316	2	74	-	-	-	-	-	-	-	-	-	-	-	-	13	390
Escherichia coli O157:H7	1	70	-	-	-	-	-	-	-	-	-	-	1	5	-	-	2	75
Salmonella spp.	31	1000	15	54	1	25	1	20	6	12	1	3	1	3	3	21	59	1138
Shigella sp.	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1
Staphylococcus aureus	18	121	9	28	2	4	-	-	-	-	-	-	-	-	7	15	36	168
Streptococcus spp.	4	63	2	55	-	-	1	2	-	-	-	-	-	-	-	-	7	120
multiple bacterial	2	37	2	16	-	-	-	-	-	-	-	-	-	-	1	12	5	65
virus	1	27	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	27
mold	-	-	1	1	9	10	2	2	-	-	-	-	-	-	2	3	14	16
yeast	-	-	-	-	2	7	-	-	-	-	-	-	-	-	-	-	2	7
mold and yeast	1	3	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	3
bacterial and yeast	-	-	-	-	1	4	-	-	-	-	-	-	-	-	-	-	1	4
total	88	1753	42	247	18	55	5	25	19	46	1	3	2	8	13	51	188	2188
PARASITIC																		
Diphyllobothrium sp.	-	-	1	4	-	-	-	-	-	-	-	-	-	-	-	-	1	4
ANIMAL																		
insect infestation	-	-	-	-	3	4	3	4	-	-	-	-	-	-	1	1	7	9
paralytic shellfish poison	-	-	2	11	-	-	-	-	-	-	-	-	-	-	-	-	2	11
extraneous matter	-	-	-	-	2	2	-	-	-	-	-	-	-	-	-	-	2	2
total	-	-	2	11	5	6	3	4	-	-	-	-	-	-	1	1	11	22
PLANT																		
Solanaceae	-	-	-	-	-	-	-	-	1	3	-	-	-	-	-	-	1	3
allergen	-	-	-	-	1	1	-	-	-	-	-	-	-	-	1	1	2	2
unspecified	1	1	-	-	1	1	-	-	-	-	-	-	-	-	-	-	2	2
total	1	1	-	-	2	2	-	-	1	3	-	-	-	-	1	1	5	7

CHEMICAL																			
metal	3	30	1	5	-	-	1	1	-	-	-	-	-	-	-	-	5	36
rancid compound	-	-	-	-	4	4	5	5	-	-	-	-	-	-	3	4	12	13
extraneous matter	2	3	-	-	35	44	2	5	-	-	-	-	-	-	-	-	39	52
monosodium glutamate	-	-	-	-	2	9	-	-	-	-	-	-	-	-	1	1	3	10
solvent	-	-	-	-	1	1	-	-	-	-	-	-	-	-	1	1	2	2
pesticide	-	-	-	-	1	1	1	1	6	15	-	-	-	-	1	2	9	19
allergen	-	-	-	-	1	1	-	-	-	-	-	-	-	-	1	2	2	3
other chemicals	1	4	-	-	7	13	1	1	-	-	-	-	-	-	-	-	9	18
total	6	37	1	5	51	73	10	13	6	15	-	-	-	-	7	10	81	153
TOTAL KNOWN	95	1791	46	267	76	136	18	42	26	64	1	3	2	8	22	63	286	2374
TOTAL UNKNOWN	298	2722	138	596	33	62	27	61	9	27	2	4	10	178	171	585	688	4236
TOTAL	393	4513	184	863	109	198	45	103	35	91	3	7	12	186	193	648	974	6609

I = incidents
C = cases

TABLE 22b

PLACES WHERE FOOD MISHANDLED BY SPECIFIC ETIOLOGY - 1986

Etiology	Foodservice Establishments		Homes		Food Processing Establishments		Retail Food Establishments		Farms and Dairies		Delicatessens		Other		Unknown		Total	
	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C
MICROBIOLOGICAL																		
Bacillus cereus	15	101	1	3	-	-	-	-	-	-	-	-	-	-	1	1	17	105
Campylobacter jejuni	6	180	2	2	-	-	-	-	4	9	1	2	-	-	4	9	17	202
Clostridium botulinum	-	-	3	7	-	-	-	-	-	-	-	-	-	-	-	-	3	7
Clostridium perfringens	18	340	1	7	-	-	1	1	-	-	-	-	1	6	-	-	21	354
Escherichia coli O157:H7	6	48	-	-	-	-	-	-	1	47	-	-	-	-	1	3	8	98
Salmonella spp.	33	344	5	13	2	9	4	15	2	5	-	-	2	4	6	24	54	414
Staphylococcus aureus	13	129	6	11	-	-	3	7	-	-	-	-	-	-	7	14	29	161
Streptococcus spp.	4	6	2	5	-	-	-	-	-	-	-	-	-	-	3	5	9	16
Yersinia enterocolitica	-	-	2	4	-	-	-	-	-	-	-	-	-	-	-	-	2	4
multiple bacterial	7	112	2	3	-	-	-	-	-	-	-	-	-	-	-	-	9	115
virus	4	306	-	-	-	-	-	-	-	-	-	-	-	-	-	-	4	306
bacterial and viral	1	17	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	17
mold	-	-	1	2	8	10	3	6	-	-	-	-	-	-	2	3	14	21
yeast	-	-	3	8	8	12	2	2	-	-	-	-	-	-	2	6	15	28
mold and yeast	-	-	-	-	1	1	-	-	-	-	-	-	-	-	-	-	1	1
total	**107**	**1583**	**28**	**66**	**19**	**32**	**13**	**31**	**7**	**61**	**1**	**2**	**3**	**10**	**26**	**66**	**204**	**1849**
PARASITIC																		
Toxoplasma gondii	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1	1	1
ANIMAL																		
paralytic shellfish poison	-	-	2	2	-	-	-	-	-	-	-	-	-	-	-	-	2	2
insect infestation	-	-	-	-	4	5	1	1	-	-	-	-	-	-	2	2	7	8
total	-	-	**2**	**2**	**4**	**5**	**1**	**1**	-	-	-	-	-	-	**2**	**2**	**9**	**10**
PLANT																		
allergen	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1
mushroom	-	-	1	1	-	-	-	-	-	-	-	-	-	-	-	-	1	1
total	**1**	**1**	**1**	**1**	-	-	-	-	-	-	-	-	-	-	-	-	**2**	**2**

CHEMICAL																		
metal	1	6	-	-	6	8	1	1	-	-	-	-	-	-	-	-	8	15
rancid compound	1	1	-	-	-	-	9	12	-	-	-	-	-	-	3	3	13	16
extraneous matter	-	-	2	3	29	36	1	1	-	-	-	-	-	-	7	9	39	49
monosodium glutamate	1	10	2	3	-	-	-	-	-	-	-	-	-	-	1	3	4	16
solvent	-	-	2	11	5	8	-	-	-	-	-	-	-	-	1	2	8	21
pesticide	-	-	-	-	1	1	-	-	1	7	-	-	-	-	-	-	2	8
allergen	1	1	-	-	1	1	-	-	-	-	-	-	-	-	4	5	6	7
other chemicals	-	-	2	3	14	27	1	1	-	-	-	-	1	1	1	1	19	33
total	4	18	8	20	56	81	12	15	1	7	-	-	1	1	17	23	99	165
TOTAL KNOWN	112	1602	39	88	79	118	26	47	8	68	1	2	4	11	46	91	315	2027
TOTAL UNKNOWN	496	3397	123	448	49	69	64	129	4	15	-	-	6	55	206	693	947	4806
TOTAL	607	4999	162	536	128	187	90	176	12	83	1	2	10	66	252	784	1262	6833

I = incidents
C = cases

TABLE 23a

TYPE OF FOODSERVICE ESTABLISHMENT WHERE FOOD WAS MISHANDLED BY SPECIFIC ETIOLOGY - 1985

Etiology	Restaurants and Hotels		Fast Food Facilities		Institutions		Camps		Caterers		Cafeterias		Clubs		Day Care, Universities, Colleges		Home Caterers		Other		Total	
	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C
MICROBIOLOGICAL																						
Bacillus cereus	10	22	3	23	2	30	-	-	-	-	-	-	1	3	-	-	-	-	-	-	15	75
Campylobacter jejuni	-	-	1	1	1	2	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	3
Clostridium botulinum	1	37	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	37
Clostridium perfringens	5	74	-	-	2	48	-	-	2	61	-	-	-	-	-	-	1	8	1	125	11	316
Escherichia coli O157:H7	-	-	-	-	1	70	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	70
Salmonella spp.	20	544	1	3	4	293	1	10	2	46	-	-	-	-	1	17	1	84	-	-	31	1000
Shigella sp.	-	-	-	-	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1
Staphylococcus aureus	7	30	4	10	2	2	2	44	-	-	1	1	-	-	2	34	-	-	-	-	18	121
Streptococcus spp.	1	3	2	10	-	-	-	-	1	50	-	-	-	-	-	-	-	-	-	-	4	63
multiple bacterial	-	-	-	-	-	-	1	23	-	-	-	-	-	-	-	-	-	-	1	14	2	37
virus	-	-	-	-	1	27	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	27
mold and yeast	1	3	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	3
total	**45**	**713**	**11**	**47**	**14**	**473**	**4**	**77**	**5**	**157**	**1**	**1**	**1**	**3**	**3**	**51**	**2**	**92**	**2**	**139**	**88**	**1753**
PLANT																						
unspecified	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1
CHEMICAL																						
metal	-	-	-	-	1	20	-	-	-	-	-	-	-	-	-	-	-	-	2	10	3	30
extraneous matter	1	2	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	3
other chemicals	-	-	-	-	-	-	-	-	-	-	1	4	-	-	-	-	-	-	-	-	1	4
total	**1**	**2**	**1**	**1**	**1**	**20**	**-**	**-**	**-**	**-**	**1**	**4**	**-**	**-**	**-**	**-**	**-**	**-**	**2**	**10**	**6**	**37**
TOTAL KNOWN	**47**	**716**	**12**	**48**	**15**	**493**	**4**	**77**	**5**	**157**	**2**	**5**	**1**	**3**	**3**	**51**	**2**	**92**	**4**	**149**	**96**	**1791**
TOTAL UNKNOWN	**191**	**935**	**46**	**170**	**23**	**656**	**14**	**369**	**10**	**397**	**5**	**58**	**4**	**73**	**1**	**8**	**1**	**34**	**3**	**22**	**298**	**2722**
TOTAL	**238**	**1651**	**58**	**218**	**38**	**1149**	**18**	**446**	**15**	**554**	**7**	**63**	**5**	**76**	**4**	**59**	**3**	**126**	**7**	**171**	**393**	**4513**

I = Incidents
C = cases

TABLE 23b

TYPE OF FOODSERVICE ESTABLISHMENT WHERE FOOD WAS MISHANDLED BY SPECIFIC ETIOLOGY - 1986

Etiology	Restaurants and Hotels		Fast Food Facilities		Institutions		Caterers		Cafeterias		Camps		Churches and clubs		Day Care		Home Caterers		Other		Total	
	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C
MICROBIOLOGICAL																						
Bacillus cereus	10	44	2	3	1	1	-	-	-	-	2	53	-	-	-	-	-	-	-	-	15	101
Campylobacter jejuni	4	8	-	-	-	-	-	-	-	-	1	40	-	-	-	-	-	-	1	132	6	180
Clostridium perfringens	10	189	2	5	1	5	2	103	-	-	1	14	1	10	-	-	1	14	-	-	18	340
Escherichia coli O157:H7	3	9	-	-	2	23	-	-	-	-	-	-	-	-	1	16	-	-	-	-	6	48
Salmonella spp.	23	158	-	-	5	46	4	72	-	-	-	-	1	68	-	-	-	-	-	-	33	344
Staphylococcus aureus	7	14	3	5	-	-	1	100	1	1	1	9	-	-	-	-	-	-	-	-	13	129
Streptococcus spp.	2	3	1	2	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	4	6
multiple bacterial	6	32	-	-	-	-	1	80	-	-	-	-	-	-	-	-	-	-	-	-	7	112
virus	1	8	-	-	3	298	-	-	-	-	-	-	-	-	-	-	-	-	-	-	4	306
bacterial and viral	-	-	-	-	1	17	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	17
total	66	465	8	15	14	391	8	355	1	1	5	116	2	78	1	16	1	14	1	132	107	1583
PLANT																						
allergen	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1	1	1
CHEMICAL																						
metal	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	6	1	6
rancid compound	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1
monosodium glutamate	1	10	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	10
allergen	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1
total	3	12	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	6	4	18
TOTAL KNOWN	69	477	8	15	14	391	8	355	1	1	5	116	2	78	1	16	1	14	3	139	112	1602
TOTAL UNKNOWN	326	1618	82	238	46	718	16	380	10	93	4	31	6	82	2	26	1	10	2	201	495	3397
TOTAL	395	2095	90	253	60	1109	24	735	11	94	9	147	8	160	3	42	2	24	5	340	607	4999

I = Incidents
C = cases

TABLE 24a

INCIDENTS OF FOODBORNE ILLNESS CAUSED BY MISHANDLING OF FOOD IN FOOD PROCESSING ESTABLISHMENTS - 1985

Incident Number	Etiological Agent	Vehicle	Number of Incidents	Number of Cases
7	*B.cereus*	soy protein drink	1	2
12	*B.cereus*	cracked wheat bread	1	2
40	*C.botulinum* type A	honey	1	1
78	*S.nima*	imported chocolate coins	1	25
122	*S.aureus*	bologna	1	1
123	*S.aureus*	mocha cake,pizza and grand marnier cake	1	3
172, 173	suspect mold	beer, bottled	2	2
174	suspect mold	root beer, bottled	1	1
177	suspect mold	water, bottled	1	1
178	suspect mold	donuts	1	1
179	suspect mold	grapefruit juice, canned	1	1
180	suspect mold	apple juice	1	2
181	suspect mold	cola	1	1
183	suspect mold	cola, bottled	1	1
184	suspect yeast	soft drink	1	6
185	suspect yeast	muffins	1	1
187	bacterial and yeast	apple juice, boxed	1	4
192	insects	olives, canned	1	1
193	insects	tuna, undefined	1	1
195	insect infestation	cheese spread	1	2
198	dead mouse	peanuts	1	1
199	rat droppings	cracked wheat bread	1	1
200	allergen - plant	chocolate candies	1	1
204	plant (unspecified)	tea	1	1
211	solvent	orange drink	1	1
216, 217, 218, 222	rancid compound	infant formula	4	4
224	bone	beef burger	1	1
225	bone	ham, canned	1	1
226	bone	pork sausage	1	1
227	cigarette ashes	peas, canned	1	1
228, 231	cigarette butt	beer, bottled	2	2
232, 233, 235	glass	cola, bottled	3	4
234	glass	corn	1	1
236	glass	soft drink	1	1
237	glass and mold	tuna, canned	1	2
238	masking tape and wrapper	chocolate bar	1	1
239	metal foil	chocolate candies	1	3
241	metal fragment	cereal snack bar	1	1
242	plastic	beer, bottled	1	1
243	stone	carrots	1	1
244	struvite crystals	tuna, canned	1	1
245	undefined extraneous matter	infant formula	1	1
247	undefined extraneous matter	Dijon mustard	1	2
248, 251	undefined extraneous matter	orange juice, canned	2	2
249	undefined extraneous matter	french fries	1	1
250	undefined extraneous matter	dinner rolls	1	2
252	undefined extraneous matter	cookies	1	1
253	undefined extraneous matter	mushrooms, canned	1	1
254	undefined extraneous matter	cola, bottled	1	1
255	undefined extraneous matter	red wine	1	1
256	undefined extraneous matter	diet soft drink	1	1
257	undefined extraneous matter	soft drink	1	2
258	undefined extraneous matter	fruit beverage	1	1
259	undefined extraneous matter	Gassosa, bottled beverage	1	3
260	undefined extraneous matter	juice, bottled	1	1
261	undefined extraneous matter	orange soft drink	1	1
262	undefined extraneous matter	fruit punch, bottled	1	1
263	sulfites	hamburger casserole and zucchini loaf	1	1
266, 267	monosodium glutamate	sausages	2	9
269	aldicarb	cucumber salad dressing	1	1
277	calcium chloride	pickles, bottled	1	1
278, 279	calcium chloride	popsicle	2	6
282	salt	sugar	1	1

TABLE 24a (continued)

INCIDENTS OF FOODBORNE ILLNESS CAUSED BY MISHANDLING OF FOOD IN FOOD PROCESSING ESTABLISHMENTS - 1985

Incident Number	Etiological Agent	Vehicle	Number of Incidents	Number of Cases
283, 284, 285	sorbic acid	processed cheese	3	5
317	probably *S.aureus*	ham	1	2
338	probably bacterial	olives	1	1
344	probably bacterial	oysters	1	1
395	probably bacterial	evaporated milk, canned	1	1
409	probably bacterial	chocolate milk shake	1	1
411	probably bacterial	infant formula	1	1
426	probably bacterial	tomatoes, canned	1	2
443	probably bacterial	beer	1	2
446	probably bacterial	eclairs	1	2
461	probably bacterial	salmon sandwich	1	1
482	probably bacterial	Kolbassa sausage	1	3
516	probably bacterial	fish, home-canned	1	3
524	probably yeast	soft drink	1	2
526	probably bacterial or yeast	beer	1	1
532, 533	probably metal	pineapple, canned	2	3
534	probably tin	fruit cocktail, canned	1	2
535, 543	probably tin	tomatoes, canned	2	3
536	probably tin	orange juice, canned	1	3
538	probably tin	pineapple juice, canned	1	2
539	probably tin	apple juice, canned	1	2
540	probably tin	baked beans, canned	1	1
556	probably chemical	cola, bottled	1	1
558	probably chemical	chocolate rabbit	1	3
560	probably chemical	cola	1	2
562	probably chemical	potato	1	1
563	probably chemical	2% milk	1	2
564	probably chemical	ginger ale	1	1
640	?	raspberry pie	1	4
705	?	fruit punch	1	5
708	?	red wine	1	2
729	?	cheddar cheese	1	2
TOTAL			109	198

TABLE 24b

INCIDENTS OF FOODBORNE ILLNESS CAUSED BY MISHANDLING OF FOOD IN FOOD PROCESSING ESTABLISHMENTS - 1986

Incident Number	Etiological Agent	Vehicle	Number of Incidents	Number of Cases
82	*S.nima*	imported chocolate coins	1	7
103	*Salmonella* sp.	cookies	1	2
177, 179, 181, 183	suspect mold	beer, bottled	4	4
178	suspect mold	apple juice	1	1
180	suspect mold	dairy spread	1	3
182	suspect mold	soft drink, bottled	1	1
184	suspect mold	orange juice	1	1
190	suspect yeast	cake	1	5
192	suspect yeast	orange juice, canned	1	1
193	suspect yeast	bread	1	1
195	suspect yeast	apple juice	1	1
197	suspect yeast	fruit punch, boxed	1	1
199	suspect yeast	orange juice, bottled	1	1
201	suspect yeast	soft drink, bottled	1	1
202	suspect yeast	white wine	1	1
203	mold and yeast	orange juice	1	1
208	insect infestation	chocolate bar	1	1
210	insect infestation	chocolate nut bar	1	1
211	insect infestation	cereal snack bar	1	1
214	insects	instant coffee	1	2
218	iron	tomato juice	1	1
219	iron	soft drink, canned	1	1
220	iron	pears, canned	1	2
221	iron	cola, bottled	1	1
222	tin	pineapple-grapefruit juice, canned	1	2
223	tin	pineapple, canned	1	1
242	allergens - chemical	2% milk	1	1
245	ethyl alcohol	juice	1	2
246	ethylene glycol	soft drink, bottled	1	1
247	kerosene	chocolate rabbit	1	3
248	oil	soft drink, canned	1	1
251	sulfides	crab meat, canned	1	1
253	undefined pesticide	soft drink, bottled	1	1
259	bacon-like matter	rice	1	1
260	crab shell	snow crab, canned	1	1
261	crystals	bread	1	2
262	fruit pulp	cola, bottled	1	1
263	glass	breakfast cereal	1	1
264	glass	tomato juice, canned	1	1
265	glass	breakfast cereal (corn)	1	1
267	glass	donuts or bottled cola	1	1
268	glass	peanut butter	1	1
269	glass	hot dog	1	1
270	glass	bread	1	2
271	glass	infant food	1	1
272	glass	sweet potatoes	1	1
273	glass	jam	1	1
274	glue	bran cereal	1	1
275	leaf	peach yogurt	1	1
276	needle	beef steak	1	1
277	pill	breakfast cereal	1	1
278	plastic	rice cereal	1	1
281	wood	candy bars	1	1
282	wood	undefined	1	1
283, 285	undefined extraneous matter	beer, bottled	2	2
284, 287	undefined extraneous matter	soft drink, bottled	2	2
288	undefined extraneous matter	hot chocolate	1	2
290	undefined extraneous matter	corned beef	1	2
292	undefined extraneous matter	breakfast cereal	1	1
296	undefined extraneous matter	bacon	1	4
297	calcium chloride	potato chips	1	1
298, 299, 300, 301	calcium chloride	popsicle	4	4
302	caustic wash	cola, bottled	1	2

TABLE 24b (continued)

INCIDENTS OF FOODBORNE ILLNESS CAUSED BY MISHANDLING OF FOOD IN FOOD PROCESSING ESTABLISHMENTS - 1986

Incident Number	Etiological Agent	Vehicle	Number of Incidents	Number of Cases
303	chlorine	soft drink, canned	1	2
304	chlorine	soft drink	1	1
307	flavouring	candies	1	1
308	orange dye	candies	1	1
309	oxidation flavouring	wine cooler, canned	1	1
310	para cymene	soft drink, canned	1	12
314, 315	undetermined chemical	cola, bottled	2	2
335	probably *Klebsiella* spp.	milk, canned	1	1
345	probably *Streptococcus* group D	pastries	1	1
403	probably bacterial	tomato sauce, canned	1	2
427	probably bacterial	fruit cocktail, canned	1	1
430	probably bacterial	chocolate ice cream	1	1
452	probably bacterial	cannelloni, canned	1	1
468	probably bacterial	butter	1	1
477	probably bacterial	ham	1	2
484	probably bacterial	cake	1	3
503	probably bacterial	tuna, canned	1	1
578	probably bacterial	beer, bottled	1	1
614	probably bacterial	cooked ham	1	1
651	probably bacterial	pastries	1	2
660	probably bacterial	cream puffs	1	1
688	probably bacterial	crab	1	2
715	probably mold	breakfast cereal	1	1
717	probably mold	soft drink, bottled	1	1
718	probably mold	beer	1	1
722	probably yeast	soft drink, bottled	1	1
725	probably yeast	orange juice	1	1
728	probably mold or yeast	beer, bottled	1	1
730	probably bacterial, yeast or mold	apple juice, canned	1	1
733	probably infestation	2% milk	1	1
735, 736	probably scombroid poisoning	tuna, canned	2	2
738	probably metal	tomato paste, canned	1	2
741, 745, 748	probably metal	pineapple juice, canned	3	4
742, 744	probably metal	soft drink, canned	2	2
749, 751, 753	probably tin	soft drink, canned	3	3
750, 752	probably tin	creamed corn, canned	1	1
772	probably chemical	flour	1	1
776	probably chemical	fish	1	1
777	probably chemical	pears, canned	1	2
778	probably chemical	coconut	1	1
781	probably chemical	cola, bottled	1	1
783	probably chemical	2% milk	1	1
784	probably chemical	mushrooms, canned	1	4
838	?	sausage sandwiches	1	2
910	?	chocolate cake	1	4
1119	?	chocolate chip cookies	1	2
1127	?	mushroom soup, canned	1	2
1208	?	cheese with mushroom dip	1	2
1245	?	soft drink	1	2
TOTAL			128	187

TABLE 25

FOODBORNE INCIDENTS BY MONTH OF ONSET - 1985, 1986

Etiology	January		February		March		April		May		June		July		August		September		October		November		December		Total	
	85	86	85	86	85	86	85	86	85	86	85	86	85	86	85	86	85	86	85	86	85	86	85	86	85	86
Microbiological	16	24	11	9	9	16	15	12	17	18	13	19	22	22	24	21	15	14	16	21	13	19	17	9	188	204
Parasitic	-	-	-	-	-	-	-	-	-	1	-	-	1	-	-	-	-	-	-	-	-	-	-	-	1	1
Animal	-	-	2	2	1	-	-	-	3	-	-	-	-	-	2	2	-	-	2	3	1	1	-	1	11	9
Plant	-	-	1	-	1	1	1	-	-	-	-	-	1	-	-	1	-	-	-	-	-	-	1	-	5	2
Chemical	8	8	3	7	6	14	6	11	7	3	6	5	9	14	3	15	8	9	6	3	11	4	6	6	81	99
known total	**24**	**32**	**17**	**18**	**17**	**31**	**22**	**23**	**27**	**22**	**21**	**24**	**33**	**36**	**29**	**39**	**23**	**23**	**24**	**27**	**25**	**24**	**24**	**16**	**286**	**315**
Unknown																										
probably microbiological	25	60	8	25	20	42	24	33	16	30	22	38	23	37	22	32	17	22	26	26	20	35	17	37	240	417
probably animal	-	1	-	-	-	-	-	-	1	-	-	-	-	2	1	-	-	-	1	1	-	-	-	-	3	4
probably plant	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-	-	-	-	-	-	1	-
probably chemical	1	6	5	4	2	2	4	5	-	2	4	3	8	9	2	6	6	3	2	3	4	4	1	5	39	52
other	43	49	31	42	31	47	38	35	33	33	40	20	25	42	29	33	27	35	30	38	38	46	40	54	405	474
unknown total	**69**	**116**	**44**	**71**	**53**	**91**	**66**	**73**	**50**	**65**	**66**	**61**	**56**	**90**	**55**	**71**	**50**	**60**	**59**	**68**	**62**	**85**	**58**	**96**	**688**	**947**
Total	**93**	**148**	**61**	**89**	**70**	**122**	**88**	**96**	**77**	**87**	**87**	**85**	**89**	**126**	**84**	**110**	**73**	**83**	**83**	**95**	**87**	**109**	**82**	**112**	**974**	**1262**

TABLE 26

REGIONAL DISTRIBUTION OF FOODBORNE INCIDENTS - 1985, 1986

Province or Territory	Number of Outbreaks		Number of Single Cases		Total Incidents		Total Percentage		No. per 100,000 Population*	
	1985	1986	1985	1986	1985	1986	1985	1986	1985	1986
British Columbia	153	170	24	14	177	184	18.2	14.6	6.2	6.4
Alberta	44	13	16	8	60	21	6.2	1.7	2.6	0.9
Saskatchewan	35	25	4	6	39	31	4.0	2.5	3.9	3.1
Manitoba	33	32	6	4	39	36	4.0	2.9	3.6	3.4
Ontario	365	542	119	223	484	765	49.7	60.6	5.4	8.4
Québec	102	141	26	47	128	188	13.1	14.9	2.0	2.9
New Brunswick	4	9	3	5	7	14	0.7	1.1	1.0	2.0
Prince Edward Island	1	-	-	-	1	-	0.1	-	0.8	NA
Nova Scotia	17	5	11	12	28	17	2.9	1.3	3.2	1.9
Newfoundland	2	2	2	1	4	3	0.4	0.2	0.7	0.5
Northwest Territories	5	3	2	-	7	3	0.7	0.2	13.5	5.7
Yukon	-	-	-	-	-	-	-	-	-	-
Canada	**761**	**942**	**213**	**320**	**974**	**1262**	**100.0**	**100.0**	**3.87**	**4.98**

*Based on estimates by the Census Division, Statistics Canada.

TABLE 27

REGIONAL DISTRIBUTION OF FOODBORNE CASES - 1985, 1986

Province or Territory	Number of Cases in Outbreaks		Number of Single Cases		Total Cases		Total Percentage		No. per 100,000 Population*	
	1985	1986	1985	1986	1985	1986	1985	1986	1985	1986
British Columbia	792	878	24	14	816	892	12.3	13.1	28.4	30.9
Alberta	574	72	16	8	590	80	8.9	1.2	25.1	3.4
Saskatchewan	146	76	4	6	150	82	2.3	1.2	14.9	8.1
Manitoba	230	184	6	4	236	188	3.6	2.8	22.2	17.6
Ontario	2756	4166	119	223	2875	4389	43.5	64.2	31.9	48.2
Québec	1186	1057	26	47	1212	1104	18.3	16.2	18.6	17.6
New Brunswick	9	47	3	5	12	52	0.2	0.8	1.7	7.3
Prince Edward Island	200	-	-	-	200	-	3.0	-	158.7	-
Nova Scotia	441	17	11	12	452	29	6.8	0.4	51.9	3.3
Newfoundland	25	6	2	1	27	7	0.4	0.1	4.7	1.2
Northwest Territories	37	10	2	-	39	10	0.6	0.1	75.1	19.2
Yukon	-	-	-	-	-	-	-	-	-	-
Canada	6396	6513	213	320	6609	6833	100.0	100.0	26.3	27.0

* Based on estimates by the Census Division, Statistics Canada

LINE LISTING OF FOODBORNE INCIDENTS

Line listings for 1985 and 1986 are published in the following pages. These carry all the data used to compile the previous tables.

Explanation of Terms

Etiology: listing is by specific etiology; incidents are arranged in chronological order under each etiology. Laboratory-confirmed incidents are listed first, then incidents which are unconfirmed, denoted by the word "probably", and finally those whose etiology is unknown. Where counts per gram of a specific microbiological agent or quantities of toxin or chemical are known, these are included.

Onset: the dates given are as accurate as can be ascertained. In some outbreaks, involving exposure of persons to a common vehicle over an extended period of time, the time of onset is reported as a range between the dates of the first and last case.

Locality and Establishments: places from where food was acquired that led to incidents are listed by locality, province or territory, and establishments. The place of acquisition may not always be the same as the place of eating or the place where the food was mishandled.

Where Food Mishandled: establishments where food was improperly handled.

Vehicle: foods, including beverages, but excluding unbottled drinking water, implicated in incidents.

Lab. data: x indicates isolation of an etiological agent from patients (P), vehicles (V) or food handlers (H).

Clinical data: persons ill exhibited one or more of the listed symptoms. The number of persons at risk (the number in parenthesis) comprises those eating the vehicle or vehicles listed. Incubation means the period of time that elapses between ingestion of the implicated vehicle and the onset of the first symptom. Duration is the period of time between the onset of the first symptom and the recovery of the patient. Symptoms comprise signs seen in, or symptoms described by, the patients. The more common symptoms are abbreviated in the Line Listings as follows:

N = nausea
V = vomiting
C = cramps/abdominal pains
F = fever
D = diarrhea
H = headache
P = prostration

Comments: relevant data, such as time/temperature abuse of an implicated vehicle, information on a change in manufacturing practice, bacterial counts for general quality of vehicle, e.g., Aerobic Colony Count (A.C.C.).

FOODBORNE INCIDENTS FOR 1985

Inc. No.	Etiology	Onset	Suspected Food Acquired From: Locality	Establishment	Where Food Mishandled	Vehicle	Lab Data: P	V	H	Clinical Data: No. ill (at risk)	Incubation (hrs.)	Duration (hrs.)	Symptoms	Comments
MICROBIOLOGICAL														
	BACILLUS													
1	B.cereus 5,600,000/g	Feb. 16	Calgary, Alberta	home	home	soup		X		1(?)	?	?	N., severe gas	
2	B.cereus >300,000/g	March 18	Parry Sound, Ontario	home for the the aged	home for the aged	vanilla pudding		X		27(?)	?	?	N.V.D.	A.C.C.: 3,000,000/g
3	B.cereus >200,000/g	April 15	Burlington, Ontario	home	home	beans	X	X		1(1)	1 1/2	12	D.	A.C.C.: 360,000/g
4	B.cereus 10,000,000/g	May 2	St. Emile, Quebec	home	home	rice with shrimp and tuna	X	X		3(?)	8-11	8	N.V.C.D.	
5	B.cereus >2,000,000/g	May 15	Owen Sound, Ontario	take-out restaurant	take-out restaurant	Chinese food (chicken fried rice)		X		21(22)	5-16	18	V.C.D.	incubation period (vomiting only) 1-5 hours; incubation period (diarrhea only) 1-16 hrs. 4 separate groups of patrons ill. Rice left for 3 hours before being reheated
6	B.cereus 900,000/g	June 2	Calgary, Alberta	restaurant	restaurant	noodles		X		1(?)	?	?	?	
7	B.cereus	June 16	Nanaimo, British Columbia	retail store	manufacturing plant	soya bean drink		X		2(2)	3	24	N.V.C.D.	heavy growth of B. cereus from soy bean protein powder drink
8	B.cereus 680,000/g	June 27	Spruce Grove, Alberta	restaurant	restaurant	Chinese food (fried rice)		X		2(2)	1 1/2	?	V.H.,swollen face	
9	B.cereus	July 2	Vancouver, British Columbia	hospital	hospital	milk		X		3(3)	?	?	V.D.	milk in tube-feeding bags; moderate growth of B. cereus was isolated from milk in one bag
10	B.cereus	July 7	Vancouver, British Columbia	restaurant	restaurant	fried chicken		X		1(2)	2	24	V.C.D.	heavy growth of B. cereus observed (no counts available)

11	B.cereus	Aug. 6	Surrey, British Columbia	restaurant	restaurant	Chinese food (barbecued rice,sweet and sour pork)		X	2(2)	6	12	N.V.C.D.	heavy growth of B. cereus
12	B.cereus	Aug. 9	Kelowna, British Columbia	retail store	bakery	cracked wheat bread		X	2(2)	6	24	N.C.D.	heavy growth of B. cereus
13	B.cereus	Aug. 15	Vancouver, British Columbia	restaurant	restaurant	Chinese food (beef chow mein,egg foo-yung or prawns)		X	3(4)	2	24	N.V.C.	heavy growth of B. cereus
14	B.cereus >200,000/g	Aug. 15	Burlington, Ontario	take-out restaurant	take-out restaurant	Chinese food (fried rice)		X	1(1)	?	?	N.V.C.	A.C.C.: >2,000,000/g
15	B.cereus	Aug. 18	White Rock, British Columbia	home	home	cooked ham		X	2(6)	5	53	N.V.D.	heavy growth of B. cereus
16	B.cereus >200,000/g	Aug. 19	Oshawa, Ontario	home	home	lamb		X	2(?)	12	20	N.V.C.D.F., dizziness	A.C.C.: 2,000,000/g; E. coli: 2,400,000/g
17	B.cereus 100,000/g	Aug. 20	Repentigny, Quebec	take-out restaurant	take-out restaurant	Chinese food (fried rice)		X	1(?)	1/6	72	N.V.C.D.	
18	B.cereus	Sept.10	Vancouver, British Columbia	restaurant	restaurant	Chinese food (chicken fried rice)		X	6(6)	1	6	N.V.D.	heavy growth of B. cereus
19	B.cereus >300,000/g	Oct. 2	Ottawa, Ontario	restaurant	restaurant	Chinese food (chicken balls)		X	3(3)	12	?	C.D.	chicken balls were pre-cooked and left overnight at room temperature
20	B.cereus 200,000/g	Oct. 29	Ottawa, Ontario	restaurant	restaurant	Chinese food (fried rice)		X	1(?)	4	?	C.	other foods consumed had B.cereus counts of 7,000-22,000/g
21	B.cereus 100,000/g	Nov. 13	Pointe Gatineau, Quebec	restaurant	restaurant	macaroni salad		X	2(?)	10	18	N.V.D.	also potato salad: 10,000,000 A.C.C./g
22	B.cereus	Dec. 13	Ottawa, Ontario	restaurant	restaurant	Chinese food (soya sauce and egg rolls)	X	X	1(2)	1 1/2	?	N.V.	B.cereus: >200,000/g. Also, C.perfringens: 1,800,000/g in stool specimen
23	B.cereus	Dec. 19	Ottawa, Ontario	home	home	steak	X	X	4(4)	7 1/2-8	?	V.C.D.F.	B. cereus isolated from vomitus and stool
	CAMPYLOBACTER												
24	C.jejuni	Jan. 1	Wolf Island, Ontario	home	farm	raw milk	X		1(4)	?	6-8 months	C.D.	raw milk consumed regularly
25	C.jejuni	Jan. 4	King City, Ontario	home	farm	raw milk	X		1(?)	?	?	?	
26	C.jejuni	May 11	Smokey Lake, Alberta	farm	farm	raw milk	X		7(?)	3-5 days	?	C.D.F.	Boy Scouts visiting dairy farm offered raw milk

Inc. No.	Etiology	Onset	Suspected Food Acquired From: Locality	Suspected Food Acquired From: Establishment	Where Food Mishandled	Vehicle	Lab Data: P	Lab Data: V	Lab Data: H	Clinical Data: No. ill (at risk)	Clinical Data: Incubation (hrs.)	Clinical Data: Duration (hrs.)	Clinical Data: Symptoms	Comments
27	C.jejuni	May 29	Smokey Lake, Alberta	farm	farm	raw milk	X			11(14)	3-5 days	5-8 days	D.(bloody),F.H.	kindergarten children given milk to drink; same dairy farm as previous incident
28	C.jejuni	June 8	Smokey Lake, Alberta	farm	farm	raw milk	X			2(?)	4 days	5-7 days	C.D.F.	same dairy farm as the 2 previous incidents
29	C.jejuni	June 8	Stonewall, Manitoba	farm	farm	raw milk	X			1(?)	?	?	?	C. jejuni diagnosed in one adult
30	C.jejuni	July 16	Odessa, Ontario	farm	farm	raw milk	X			1(2)	?	96	C.D.,hot and cold spells	friend of farm worker drank milk and was ill
31	C.jejuni	July 19	Windsor, Ontario	take-out restaurant	take-out restaurant	submarine (salami) sandwich	X			1(1)	36	?	?	salami: >2,000,000 A.C.C./g; fecal streptococci: 240,000/g
32	C.jejuni	Oct. 20	Chesterville, Ontario	jail	jail	ham	X			2(2)	38	?	?	ham undercooked and would not be eaten except by the two youths who became ill
33	C.jejuni	Nov. 13	Don Mills, Ontario	retail store	retail store	liver paté	X			1(?)	?	96	N.D.	C.jejuni found in stool. High A.C.C. in liver paté
34	Campylo-bacter sp.	March 5	Simcoe, Ontario	farm	farm	raw milk	X			1(1)	?	?	?	family continually drinks milk from their dairy cattle
35	Campylo-bacter sp.	April 22	White Court, Alberta	dairy	farm	raw milk	X			3(?)	?	?	?	Campylobacter isolated from all 3 patients
36	Campylo-bacter sp.	Aug. 14	St.Mary's, Ontario	farm	farm	raw milk	X			1(?)	?	?	?	
37	Campylo-bacter sp.	Aug. 19	Listowel, Ontario	home	farm	raw milk	X			2(2)	?	?	?	
38	Campylo-bacter sp.	Oct. 23	Tavistock, Ontario	home	farm	raw milk	X			2(2)	?	?	?	2 children ill, one with Campylobacter. Family drinks raw milk regularly
39	Campylo-bacter sp.	Nov. 5	Ellick Twp., Ontario	home for aged	farm	raw milk	X			1(?)	?	?	?	resident of home for the aged given raw milk

	CLOSTRIDIUM BOTULINUM												
40	C. botulinum type A	Sept. 26	Quebec City, Quebec	retail store	manufacturing plant	honey	X	X	1(1)	?	1 week	afebrile,sleepy, generalized hypotonia,poor feeding	infant botulism. Soother was dipped in honey which contained 1,000-10,000 spores/kg
41	C. botulinum type B	July 26-Aug. 2 Aug. 29-Sept. 5	Vancouver, British Columbia	restaurant	restaurant	bottled garlic in oil	X	X	37(?)	19hrs-10 days	?	muscle weakness, blurred vision, dry mouth,difficulty talking and eating	two clusters of cases (July-Aug. 11 cases; Aug.-Sept. 26 cases) because garlic used to make garlic butter during these two periods. Incubation period was longer than usual. Illnesses lasted several months with several cases hospitalized. All cases ate the food in Vancouver but became ill in 3 provinces and two states and patients of Chinese descent required more artificial respiration than others. The garlic butter was used on two types of sandwiches served at the restaurant. The bottled garlic in oil was eventually discarded because of the off odour. The bottle was kept at room temperature though labelled "keep refrigerated".
42	C. botulinum type B	Aug.	Montreal, Quebec	home	home	home-canned mushrooms	X	X	1(?)	?	?	typical of botulism	C. botulinum and toxin found in mushrooms
43	C. botulinum type E	July 26	Aklavik, North West Territories	home	home	mukluk	X		1(?)	?	?	typical of botulism	sample available negative for C. botulinum organism and toxin. Stool and serum positive for C. botulinum
44	C. botulinum type E	Aug.	Lake Harbour, North West Territories	home	home	fermented walrus meat	X	X	1(?)	?	?	typical of botulism	C. botulinum isolated from meat. meat held for 2 weeks at 4-15°C
45	C. botulinum type E	Sept.	Fort Chimo, Quebec	home	home	seal meat	X		1(?)	?	?	typical of botulism	serum contained toxin
46	C. botulinum type E	Dec. 5	Masset, British Columbia	home	home	fermented salmon eggs	X	X	2(?)	?	?	typical of botulism	two deaths. C. botulinum isolated from eggs, stomach contents, stool, liver. Toxin present in eggs, stomach contents, stool and serum
	CLOSTRIDIUM PERFRINGENS												
47	C. perfringens	Jan. 1	Kingston, Ontario	home for the aged	home for the aged	chicken,pork or egg nog	X		47(?)	?	?	?	stool specimens with up to 10,000,000 C. perfringens/g
48	C. perfringens 1,000,000/g	Jan. 21	St. Donat, Quebec	armed forces base	armed forces base	meatball stew		X	125(?)	3-16	18	N.V.C.D.	

Inc. No.	Etiology	Onset	Suspected Food Acquired From: Locality	Establishment	Where Food Mishandled	Vehicle	Lab Data: P	V	H	Clinical Data: No. ill (at risk)	Incubation (hrs.)	Duration (hrs.)	Symptoms	Comments
49	C. perfringens 3,400,000/g	May 5	Halifax, Nova Scotia	social in hall	catering company	roast beef		X		35(47)	8	?	?	
50	C. perfringens >2,000,000/g	May 13	Moose Horn, Manitoba	hotel	hotel	meatballs and gravy		X		50(400)	11	24	V.C.D.	improper reheating suspected
51	C. perfringens 410,000/g	June 13	London, Ontario	school	catering company	cabbage rolls		X		26(33)	22-79, mean 37	48	N.V.D.	improper temperature control for transportation and serving
52	C. perfringens 2,600,000/g	Aug. 23	Surrey, British Columbia	restaurant	restaurant	chili		X		2(3)	8	24	N.V.C.D.	
53	C. perfringens 8,200,000/g	Sept. 14	Burlington, Ontario	social event in home	home	roast beef	X	X		52(170)	7-10, mean 9	24	C.D.	2 stools: >1,000,000 C.perfringens/g; beef insufficiently barbecued for 11 hours
54	C. perfringens 1,500,000/g	Sept. 16	Vancouver, British Columbia	restaurant	restaurant	roast beef		X		4(4)	12 1/2-16	?	V.C.D.H.	stools not examined for C. perfringens
55	C. perfringens >200,000/g	Sept. 21	Norwood, Ontario	wedding reception	home catering	gravy	X	X		8(78)	5	12	N.V.D.	stools: 5 of 6 examined had >1,000,000/g C. perfringens/g; Gravy improperly stored and reheated
56	C. perfringens 140,000/g	Sept. 23	Scarborough, Ontario	social event in home	home	goat meat		X		22(26)	7-20	?	N.C.D.	goat meat undercooked also pastry for goat meat: >2,000,000 A.C.C./g
57	C. perfringens 240,000/g	Oct. 10	Saskatoon, Saskatchewan	restaurant	restaurant	beef on a bun		X		6(6)	12	>24	C.D.	beef on a bun with gravy. Gravy was held at inadequate temperatures for extended period of time
58	C. perfringens	Nov. 3	Vernon, British Columbia	restaurant	restaurant	pea soup	X			12(17)	8	20	C.D.F.	heavy growth of C. perfringens isolated from stools

59	C. perfringens 1,500,000/g	Dec. 23	Camrose, Alberta	home for the aged	home for the aged	chicken		X		1(?)	?	?	?	
	ESCHERICHIA													
60	E.coli O157:H7	Aug. 1-20	Peterborough, Ontario	cottage	cottage	meat	X			5(5)	?	?	V.C.D.,(bloody)	one family ill over several weeks; 4 with hemolytic uremic syndrome
61	E.coli O157:H7	Sept. 8-25	London, Ontario	nursing home	nursing home	ham sandwiches	X	X	X	70(169)	3-9 days	?	D.,(bloody)	17 deaths occurred. Sandwiches contaminated through wet counter surfaces during preparation by infected handler
	SALMONELLA													
62	S.berta	Oct. 1	Chilliwack, British Columbia	farm	farm	raw goats milk	X	X		6(?)	?	?	?	
63	S.enteritidis	Jan.19	Kingston, Ontario	home	home	duck	X			1(1)	24	3 weeks	V.C.D.,abdominal pain,weight loss	bird was undercooked and left at room temperature for several hours
64	S.enteritidis	Oct. 8	Bowmanville, Ontario	restaurant	restaurant	Chinese food (chicken balls)	X	X		11(18)	mean 57	?	N.V.C.D.(bloody), F.,chills	improper handwashing,use of containers for raw and cooked food; lack of sanitizers
65	S.enteritidis	Dec. 30	Scarborough, Ontario	hotel	hotel	?	X			18(440)	?	48	N.C.D.F.	common hand cloths used by foodhandlers. Foods were left unrefrigerated for long periods of time and had high A.C.C. and coliform counts
66	S.hadar	Aug. 7	Kingston, Ontario	home for the aged	hotel	turkey	X			5(43)	2-8 days	24	C.D.	improper cooking of the turkey
67	S.hadar	Aug. 11	Kingston, Ontario	hotel	hotel	turkey	X	X		58(274)	24-48	?	N.V.C.D.	same hotel chef prepared food as for incident #66; he was fired after 2nd outbreak
68	S.hadar	Aug. 26	Brampton, Ontario	social in hall	catering company	tuna,macaroni, chicken in sauce,potato salad		X		41(200)	1-58, mean 26	72	N.V.C.D.	inadequate refrigeration, improper transportation of food, time and temperature abuse in hall
69	S.hadar	Oct. 15	Kingston, Ontario	home	home	turkey		X		4(?)	?	?	?	
70	S. heidelberg	May 2	Bracebridge, Ontario	social events	catering company	meat	X	X		5(?)	?	?	N.V.C.D.(bloody)F.H.	meat held at 37°C in a faulty display cooler
71	S. heidelberg	Nov. 11	Barrie, Ontario	restaurant	restaurant	chicken and ribs	X			10(19)	12-36	24	N.V.C.D.F.	

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72	S. heidelberg	Dec. 24	Vancouver, British Columbia	rehabilitation centre	rehabilitation centre	turkey roll	X	X		14(150)	24	72	N.V.C.D.	patients hospitalized
73	S.infantis	Jan. 19	Toronto, Ontario	restaurant	restaurant	macaroni salad	X			3(3)	14-15	96	C.D.	cross-contamination between macaroni salad and chicken suspected
74	S.infantis	Feb. 25	Scarborough, Ontario	restaurant	restaurant	Chinese food	X			10(10)	3 1/2-16 1/2	72	V.D.	3 separate groups of people affected
75	S.infantis	Nov. 11	Scarborough, Ontario	home	home	?	X			3(3)	5-6	5 1/2	D.F.	foods cross-contaminated by the wife
76	S.infantis	Dec. 29	London, Ontario	restaurant	restaurant	barbecued chicken	X		X	11(17)	6-10	?	N.V.C.D.F.H., cold sweats, chills gas, dizziness, muscle aches	time-temperature abuse during storage. Handler did not wash hands.
77	S.infantis	Dec. 31	Vancouver, British Columbia	restaurant	restaurant	chicken breasts	X	X		6(8)	12	72	V.C.D.	
78	S.java,	Oct. 15	Beauce, Quebec	farm	farm	cracked fresh eggs	X			1(7)	?	?	V.D.F.	6 month old infant ill and hospitalized. Cracked eggs were regularly consumed at the uncle's farm and the uncracked ones were sold. Stool specimens from 4 of the children and 2 of the adults in the farm were also positive for Salmonella. However, the infant was the only one that was symptomatic. Consequently, 5 samples that were positive were tested further. S. java in all samples submitted.
79	S.nima	Sept.-Dec.	British Columbia, Alberta, Saskatchewan, Manitoba, Ontario	retail stores	manufacturing plant	imported chocolate coins	X	X		25(17 primary and 8 secondary cases)(?)	?	?	D.	cases also occurred in other countries. Primary case in each of the 24 families involved was a child <14 years of age. 3 of the secondary cases were unconfirmed. Chocolate contained 4.3-24.0 cells/100g. Outbreak continued into 1986.

80	S. schwartzengrund	July 27	Calgary, Alberta	restaurant	restaurant	duck or chicken	X		166(230)	3-89, median 25	?	V.C.D.F.,chills	230 persons attended a wedding banquet at a Chinese restaurant. Upon investigation it was found that 72% of the guests became ill
81	S. typhimurium	Jan. 1	Brandon, Manitoba	farm	farm	raw milk	X		1(?)	?	?	?	mother gave infant raw milk
82	S. typhimurium	Jan. 15	Frobisher bay, North West Territories	home	home	meat	X		3(?)	?	?	?	
83	S. typhimurium	Feb. 19	Stratford, Ontario	home	home	chicken	X		2(3)	48	96	N.V.C.D.F.H.	stir-fried chicken not properly cooked
84	S. typhimurium	March 11-March 12	Mississauga, Ontario	?	?	?	X		3(4)	36	36	C.D.	
85	S. typhimurium	April 15	St. Jean Chrysostome, Quebec	retail store	?	assorted meats	X	X	10(?)	?	?	N.V.C.D.F.	
86	S. typhimurium	May 1,4,5	Calgary, Alberta	club	club	undercooked chicken, corned beef sandwich, turkey sandwich	X	X	3(?)	34 1/2-61	?	C.D.F.,chills	one waitress found positive for S. typhimurium. Her son, who was a cook at the golf club, had been ill on or about April 28. However, his stool sample was negative. Health officials were notified one week after this date. Had they been informed sooner the source of infection would probably have been detected earlier
87	S. typhimurium	July 23	London, Ontario	restaurant	restaurant	meat	X		4(4)	10	24-48	N.C.D.	partially cooked meat improperly stored
88	S. typhimurium	Sept. 2-13	Woodstock, Ontario	psychiatric institution	institution	Spanish cream	X		249(?)	6-72	?	?	
89	S. typhimurium	Oct. 15	Markdale, Ontario	farm	farm	raw milk	X		1(?)	?	?	?	
90	S. typhimurium	Oct. 24	Vancouver, British Columbia	wedding reception	restaurant	barbecued chicken	X		28(39)	1-4 days	?	N.V.C.D.F.	
91	S. typhimurium	Oct. 27	Ottawa, Ontario	home	home	milkshake	X		2(2)	7-8	?	V.C.D.F.	raw cracked grade C egg used in milkshake
92	S. typhimurium	Dec. 4-18	Leduc, Alberta	Hutterite colony	Hutterite colony	raw noodles	X	X	3(?)	?	?	?	noodles positive for S. typhimurium
93	S. typhimurium	Dec. 25	Kingston, Ontario	home	home	turkey and dressing	X	X	3(3)	30	168	V.C.D.F.	patients' stools all positive for S.typhimurium. S.albany isolated from turkey dressing
94	Salmonella group C	May 20	Montreal, Quebec	home	home	chicken	X	X	7(8)	24	?	N.V.D.F., lack of appetite	

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95	Salmonella group C	Aug. 17	Shawinigan, Quebec	butcher shop	butcher shop	chicken	X	X	X	20(?)	14	?	C D F	S.manhattan isolated from chicken. Salmonella group C isolated in samples of ill persons.
96	S.hadar, S.heidelberg, S.schwarzengrund	April 26	Brampton, Ontario	buffet in church hall	home catering	?	X			84(119)	1-58	72	N V C D F H	so many foods were mishandled that it was difficult to determine the causative agent. Foods were prepared by relatives in their homes one day in advance and inadequately cooled.
97	S.hadar, S.heidelberg,	May 4	Estevan, Saskatchewan	nursing home	nursing home	?	X		X	28(150)	?	about 3 weeks	N V C D F H., dehydration	patients: 73 tested (45 negative, 28 positive for Salmonella) Not known whether Salmonella was brought into the nursing home by food or an infected worker contaminating food. The outbreak started with the kitchen staff, then spread to the residents by an unknown food. The nurses' aides were then infected by direct transmission when taking care of the residents. The outbreak was arrested when kitchen staff was taken off work and the nursing home staff was thoroughly educated to control further spread of the Salmonella organism
98	S.Infantis, S.hadar	June 4	Ottawa, Ontario	university	university catering	turkey	X			17(97)	96-240, mean 144	?	V C D F	cross-contamination,improper cooking because steamer not functional
99	S.thompson, S.typhimurium, S.heidelberg	Dec. 14	Trenton, Ontario	hotel	hotel	turkey		X		60(213)	24	?	V C D F	company Christmas party
100	S. schwartzengrund, S.nienstedten	Dec. 7	Etobicoke, Ontario	hotel	hotel	English trifle,roast beef,shrimp,devilled eggs,potato salad	X	X		20(?)	15 1/2	?	?	A.C.C.: 160,000->2,000,000/g
101	Salmonella sp.	Jan.7	Scarborough, Ontario	fast food facility	fast food facility	chicken nuggets	X	X		3(3)	1/4	2	V C D	A.C.C.: 20,000/g

102	Salmonella sp.	Feb. 1	Listowel, Ontario	home	farm	raw milk	X		1(?)	?	?	?	
103	Salmonella sp.	Feb. 7	Shawinigan, Quebec	restaurant	restaurant	?	X	X	14(?)	36	?	V.C.D.F.	
104	Salmonella sp.	April 12	Hull, Quebec	restaurant	restaurant	chicken		X	2(2)	48	?	V.D.F.	Salmonella isolated from raw chicken samples
105	Salmonella sp.	May 20	Mississauga, Ontario	delicatessen	delicatessen	chicken wings	X		3(4)	14-16	48	C.D.H.,bloating	wings insufficiently cooked
106	Salmonella sp.	June 24	Brampton, Ontario	restaurant	restaurant	ham	X	X	1(1)	7	48	V.C.D.	cross contamination of various raw foods prepared on cutting board
107	Salmonella sp.	July 6	Toronto, Ontario	home	home	turkey eggs	X		5(5)	6-90	96	C.D.F.	turkey eggs bought from private vendor; eggs not thoroughly cooked (watery)
108	Salmonella sp.	July 15	Trenton, Ontario	retail store	?	smoked herring	X		8(?)	?	?	?	
109	Salmonella sp.	July 20	Newmarket, Ontario	home for the aged	home for the aged	?	X		2(?)	?	?	?	
110	Salmonella sp.	July 20	Huron County, Ontario	farm	farm	raw milk	X		2(?)	?	?	?	
111	Salmonella sp.	July 26-Sept. 1	Pangnirtung, North West Territories	camp	camp	?	X		10(?)	?	?	N.V.C.D.F.,aching joints	only common link was that victims were blood relations; prior to illness they had been camping on the land. The original positive case was a result of poor food handling and personal hygiene habits while out on the land. Subsequent cases were probably a result of family/social or work contacts involving poor sanitation and hygiene
112	Salmonella sp.	July 29	Saskatoon, Saskatchewan	home	home	turkey	X		13(17)	36-40	>48	C.D.H.	inadequate cooking; stools from 4 people positive for Salmonella; turkey not available for testing
113	Salmonella sp.	Sept. 19	Vanderhoof, British Columbia	home	home	Mexican food (enchiladas,tacos, beans)	X		4(8)	7	18	N.V.D.,prostration	
114	Salmonella sp.	Sept. 19	Lac à la Tortue, Quebec	restaurant	restaurant	club sandwich and hamburger	X	X	5(?)	48-72	?	V.C.D.H.	characteristic salmonellosis symptoms. Chicken at same restaurant: 100,000 B.cereus/g
115	Salmonella sp.	Sept. 24-25	Walkerton, Ontario	home	home	tuna	X		2(?)	?	?	?	

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116	Salmonella sp.	Oct. 15	Sarnia, Ontario	home	home	?	X			2(4)	4-6	?	D.	Salmonella isolated from both cases
117	Salmonella sp.	Nov. 8	Fatima, Quebec	retail store	home	infant formula	X	X		1(?)	?	?	D.F.	formula diluted with water and improperly stored
118	Salmonella sp.	Nov. 29	Magog, Quebec	hotel	hotel	roast beef	X	X	X	108(?)	48	?	N.V.C.D.	
119	Salmonella sp.	Dec. 6	Beauport, Quebec	restaurant	restaurant	chicken		X		4(?)	48	20	N.V.C.D.F.H.	
120	Salmonella sp.	Dec. 26	Kingston, Ontario	home	home	turkey dressing		X		2(3)	24	?	?	
	SHIGELLA													
121	Shigella sp.	Feb. 4	Sioux Lookout, Ontario	hospital	hospital	orange juice	X	X		1(?)	7	36	C.D.F.H., dehydration	container for orange juice concentrate found positive
	STAPHYLOCOCCUS													
122	S.aureus 500,000/g	Jan. 11	Fort Frances, British Columbia	retail store	manufacturing plant	bologna		X		1(1)	6 1/2	12	V.C.	
123	S.aureus	Jan. 13-16	Calgary, Alberta	restaurant	bakery	mocha cake,pizza,Grand Marnier cake	X	X		3(?)	4-7	?	V.D.	all food produced in same bakery. Case 1: ate mocha cake; Case 2: ate pizza;Case 3: ate Grand Marnier cake. It was found that the cakes at the bakery were being stored and held improperly as well as being delivered in an unrefrigerated vehicle. Mocha and Grand Marnier cakes: >2,000,000 S. aureus/g; pizza: >5,600,000 S. aureus/g
124	S.aureus >2,000,000/g	Jan. 15	Three Hills, Alberta	home	home	hamburger	X	X		2(?)	1 1/2	36-64	N.V.C.D.H.P.,chills	E. coli was also isolated from the hamburger patties containing beef, eggs, and onion. Other complaints concerning hamburger also received. The frozen hamburger patties were thawed a long time at room temperature

125	S.aureus >100,000/g	Jan. 30	Chicoutimi, Quebec	cafeteria	cafeteria	chicken sandwich		X	≥1(?)	4	?	V.D.F.	
126	S.aureus	Feb. 4	Edmonton, Alberta	take-out restaurant	?	chicken or potato salad	X	X	1(3)	2	?	V.D.	vomitus: 120 S.aureus/g. Campylobacter also isolated from all 3 people involved
127	S.aureus	Feb. 14	Ottawa, Ontario	fast food facility	fast food facility	hamburger	X		2(?)	1	?	N.V.F.,dizziness	S. aureus phage type 2A found in vomitus; cooked hamburger left in warmer too long
128	S.aureus 1,000,000/g	Feb. 18	Halifax, Nova Scotia	restaurant	restaurant	fresh pasta		X	2(2)	5	?	N.V.	restaurant in Ottawa prepared pasta for restaurant in Halifax, Nova Scotia
129	S.aureus >2,000,000/g	Feb. 28	Cambridge, Ontario	restaurant	restaurant	béarnaise or hollandaise sauces		X	3(?)	3	?		
130	S.aureus	March 24	Nepean, Ontario	fast food facility	fast food facility	hamburger	X		3(3)	7-10, mean 8 1/2	?	V.C.D.	S. aureus isolated from fecal swabs
131	S.aureus >5,600,000/g	April 2	Calgary, Alberta	home	home	raw milk cheese		X	1(?)	1-1 1/2	?	V.	
132	S.aureus 5,000,000/g	April 10	Calgary, Alberta	restaurant	restaurant	Amaretto cake		X	2(?)	6-12	?	V.D.	
133	S.aureus 200,000/g	April 15	Ottawa, Ontario	restaurant	restaurant	fresh pasta		X	2(2)	6 1/2	?	N.C.D.,dizziness	same restaurant prepared pasta for restaurant in Halifax (#128); strain produced enterotoxin C
134	S.aureus >5,600,000/g	April 16	Calgary, Alberta	home	home	cheese		X	3(?)	1-2	2	V.	3 children between the ages of 2 and 7 developed vomiting approximately 1-2 hours after consuming home-made cheese, made from raw milk
135	S.aureus	April 16	Montreal, Quebec	university cafeteria	university cafeteria	multiple food		X	17(20)	2 1/2	10	N.V.C.D.H., dizziness, weakness	S.aureus found in two foods
136	S.aureus	April 26	Coquitlam, British Columbia	home	restaurant	Chinese food	X		3(4)	6	36	N.V.C.H.	9,000 S. aureus/g in stool of one patient
137	S.aureus	April 27	Montreal, Quebec	home	home	pork		X	3(3)	6-7	12-24	N.V.C.D.H.	pork tested positive for Staphylococcus
138	S.aureus 500,000/g	May 6	Victoria, British Columbia	fast food facility	fast food facility	chicken		X	2(2)	?	72	N.V.C.D.P.	
139	S.aureus	May 18	Kelowna, British Columbia	?	?	turkey,gravy, dressing,ham,mashed potatoes		X	9(?)	2 1/2-5	?	N.V.C.D.F.	high count of S. aureus isolated from all foods
140	S.aureus	May 20	Kelowna, British Columbia	home	home	potato salad		X	8(12)	5	27	N.V.C.D.F.	heavy growth of S. aureus

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141	S.aureus	May 27	Richmond Hill, Ontario	home for the aged	home for the aged	?	X			1(?)	?	?	N.V.D.	S. aureus isolated from vomitus phage type 77/90
142	S.aureus	May 30	West Vancouver, British Columbia	retail store	?	evaporated milk	X	X		1(?)	?	?	V., death	4 year old patient died suddenly; very high S. aureus levels in milk consumed and in stomach
143	S.aureus 5,000,000/g	June 2	Truro, Nova Scotia	motel	motel	turkey		X		13(31)	1/2-24, median 2 1/2	4-36	?	temperature abuse of food
144	S.aureus	June 6	Lacombe, Alberta	hospital	hospital	?	X			1(?)	?	?	?	vomitus: 5,500 S. aureus/g
145	S.aureus >2,000,000/g	June 22	Cobourg, Ontario	home	home	potato salad		X		2(2)	8	?	N.V.C.D.F.	
146	S.aureus	July 3	Vegreville, Alberta	?	?	?	X			1(?)	?	?	N.V.C.D.	vomitus: 120 S. aureus/g
147	S.aureus >200,000/g	July 14	Burlington, Ontario	restaurant	restaurant	chicken sandwich		X		5(?)	3	3	V.D.	A.C.C.: >2,000,000/g; coliforms: >240,000/g
148	S.aureus 240,000/g	July 15	Fredericton, New Brunswick	?	?	meat sauce		X		1(1)	?	?	V.	
149	S.aureus	July 22	Lac La Biche, Alberta	?	?	?	X			1(?)	?	?	V.	vomitus: 7,600,000 S. aureus/g
150	S.aureus >2,000,000/g	July 25	Vancouver, British Columbia	home	home	baked salmon and/or potato salad		X		2(?)	?	?	N.V.C.D., prostration	no enterotoxins detected
151	S.aureus	Aug. 15	Surrey, British Columbia	camp	camp	?	X			40(45)	6	24	N.V.C.D.	heavy growth of S. aureus isolated from vomitus
152	S.aureus	Aug. 20	Gibson, British Columbia	camp	camp	hamburger		X		4(10)	10	24	N.V.D.	heavy growth of S. aureus isolated from hamburger
153	S.aureus	Aug. 20	Orleans, Ontario	fast food facility	fast food facility	chicken nuggets		X		3(3)	10-12	?	V.C.D.	
154	S.aureus	Aug. 22	Prince George, British Columbia	home	home	?	X			1(1)	8	24	N.V.D.	moderate growth of S.aureus isolated from feces
155	S.aureus	Oct. 16	Edmonton, Alberta	?	?	?	X			1(?)	?	?	V.	S. aureus isolated from vomitus

156	S.aureus >5,000,000/g	Oct. 21	Calgary, Alberta	home	home	turkey dinner		X	6(?)	?	?	?	
157	S.aureus	Nov. 29	Timmins, Ontario	college cafeteria	college	canned mushrooms		X	17(?)	5	?	N.V.D.	S. aureus isolated from open can. Post processing contamination suspected. Mushrooms used on pizza.
	STREPTOCOCCUS												
158	suspect Streptococcus Group A	July 31	South Peace, Alberta	outdoor barbecue	catering company	baked beans,ham steak,potato salad,coleslaw, macaroni salad	X	X	50(101)	?	?	symptoms of strep. throat	
159	suspect Streptococcus group D >2,000,000/g	March 25	Belleville, Ontario	snack bar at exhibition	snack bar at exhibition	?		X	5(?)	10 1/2	?	?	
160	suspect Streptococcus Group D >2,000,000/g	Aug. 17	London, Ontario	out-of-doors	home	roast beef		X	3(4)	1/4-15 1/2	29	?	temperature abuse of product in cooler. Beef had "off" smell
161	suspect Streptococcus Group D 2,000,000/g	Nov. 18	Shannon, Ontario	retail store	retail store	wieners		X	2(?)	4	>48	N.V.C.H.P.	
162	suspect Streptococcus sp.	Sept. 22	Red Deer, Alberta	restaurant	restaurant	pizza		X	3(3)	2-10	1-24	N.V.C.D.	4,200,000 α hemolytic Streptococcus/g
163	suspect Streptococcus sp. >5,000,000/g	Sept. 24	Hamilton, Ontario	outdoor barbecue	home	corn		X	52(250)	7	2 1/2	N.C.D.	
	MULTIPLE BACTERIAL SPECIES												
164	C. perfringens, B.cereus	March 9-11	Calgary, Alberta	take-out restaurant	?	fried chicken with gravy	X	X	12(23)	1-41, median 36	?	N.V.C.D.	all cases at a family reunion. 6 of 8 stools examined contained C.perfringens up to 600,000/g. B.cereus and C.perfringens found in gravy
165	C. perfringens, S.aureus	March 26	Saskatoon, Saskatchewan	cafe	cafe	veal chops	X		14(35)	11 1/4	14 1/2	N.C.D.F.H.,chills	from 3 patient stools; 3 heavy C. perfringens; 1 heavy S. aureus; 1 scanty S. aureus
166	S.aureus, C.perfringens	Aug. 18	Prince George, British Columbia	camp	camp	?	X		23(41)	12	36	N.V.C.D.H.	heavy growth of C. perfringens and moderate growth of S. aureus from feces
167	S.aureus 100,000/g and another pathogen	Dec. 11	Ste. Sophie, Quebec	home	home	sandwiches		X	12(?)	30	12	V.C.D.F.	A.C.C.: >10,000,000/g

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168	S.berta, C.perfringens	Dec. 13	Vancouver, British Columbia	home	home	chicken	X	X		4(4)	12	96	N.V.C.D.F., prostration	chicken yielded moderate growth of S. berta with heavy growth of C. perfringens; one person died with S. berta in stomach contents
	VIRAL													
169	viral	Feb. 21	Richmond Hill, Ontario	school	school	hot dogs		X		27(59)	6-9	?	V.	unidentified virus isolated from 6 of 9 stool specimens
	MOLD													
170	suspect Penicillium sp.	April 16	Oshawa, Ontario	home	home	cheese		X		1(?)	?	?	V.C.D.	cheese covered with the mold
171	suspect mold	Jan. 8	St. Félicien, Quebec	retail store	manufacturing plant	bottled beer		X		1(?)	1/2-3/4	?	N.V.	
172	suspect mold	Jan. 21	Scarborough, Ontario	retail store	?	bottled beer		X		1(?)	4	36	?	perforated cap, white growth in bottle
173	suspect mold	March 10	Fox Creek, Alberta	liquor store	manufacturing plant	bottled beer		X		1(1)	?	?	?	brown, slimy material similar to mold found in several bottles
174	suspect mold	April 16	Dundas, Ontario	retail store	manufacturing plant	bottled root beer		X		1(2)	?	?	C.,mood change	mold found in seven bottles
175	suspect mold	April 23	Hamilton, Ontario	retail store	retail store	canned apple juice		X		1(1)	?	?	V.D.	can damaged at rim allowing air to enter product and cause mold growth
176	suspect mold	June 12	Etobicoke, Ontario	retail store	retail store	bottled apple juice		X		1(1)	<24	?	?	black mold found in bottle
177	suspect mold	June 30	St.Thomas, Ontario	retail store	manufacturing plant	bottled water		X		1(1)	2	?	C.H.,stomach ache	mold-like material floating in container. Product now bagged in heavier plastic

178 suspect mold	July 15	Calgary, Alberta	home	manufacturing plant	donuts	X	1(?)	5-6	?	?	donuts were green with apparent mold growth under the powdered sugar coating. One possibility is that preservative could have been left out of this batch, although no other complaints were received
179 suspect mold	July 23	Ottawa, Ontario	retail store	manufacturing plant	canned grapefruit juice	X	1(?)	?	?	C.D.	a large mold present in product. Cap of container was perforated allowing air in the contents
180 suspect mold	Aug. 15	Sydney, Nova Scotia	retail store	manufacturing plant	apple juice	X	2(2)	?	?	?	air in the contents; product slimy and contained heavy mold growth
181 suspect mold	Oct. 1	Toronto, Ontario	retail store	manufacturing plant	cola	X	1(1)	?	?	V.C.,stomach pains	product contained clumps of mold
182 suspect mold	Nov. 11	Toronto, Ontario	retail store	?	bottled cola	X	2(2)	12	36	N.V.	the cap of the bottle had been loosened allowing oxygen to enter and mold to grow.
183 suspect mold 2,000,000/ml	Nov. 21	London, Ontario	home	manufacturing plant	bottled cola	X	1(?)	?	?	?	A.C.C.: >2,000,000/ml; mold visible in bottle
YEAST											
184 suspect yeast	May 12	Lorraine, Quebec	retail store	manufacturing plant	soft drink	X	6(?)	1-3	?	N.V.C.D.H.	
185 suspect yeast	Nov. 21	Winnipeg, Manitoba	retail store	manufacturing plant	muffins	X	1(2)	2	5 days	C.F.	growth of yeast in muffins with possible secondary fermentation and production of aldehyde
MOLD AND YEAST											
186 suspect mold and yeast	Jan. 13	Etobicoke, Ontario	restaurant	restaurant	gravy		3(?)	?	?	?	

Inc. No.	Etiology	Onset	Suspected Food Acquired From: Locality	Suspected Food Acquired From: Establishment	Where Food Mishandled	Vehicle	Lab Data: P	Lab Data: V	Lab Data: H	Clinical Data: No. ill (at risk)	Clinical Data: Incubation (hrs.)	Clinical Data: Duration (hrs.)	Clinical Data: Symptoms	Comments
	BACTERIAL AND YEAST													
187	bacterial and yeast	Dec. 20	Toronto, Ontario	home	manufacturing plant	packaged apple juice		X		4(4)	immediate	24	V.,burning throat	juice smelled of vinegar. 2 children drank the juice (tetra pack) and vomited immediately. The mother and grandmother tasted it and both experienced the same symptoms as the children. Upon examination it was found that the container was damaged and the juice was contaminated by Acetobacter bacteria and yeast
PARASITIC														
	DIPHYLLOBOTHRIUM													
188	Diphyllo-bothrium sp.	July 15	Winnipeg, Manitoba	home	home	lake trout	X			4(12)	?	?	?	diphyllobothriasis contracted by people eating raw lake trout
ANIMAL														
	PARALYTIC SHELLFISH POISON													
189	paralytic shellfish poison	May 7	Gilford Sound, British Columbia	outdoor barbecue	home	mussels and clams		X		7(?)	?	?	?	butter clams: 9,600µg PSP/100g; bay mussels: 5,000µg PSP/100g; littleneck clams: 2,200µg PSP/100g The area of Gilford Island and Simoom Sound have been permanently closed for butter clams following this incident
190	paralytic shellfish poison	May 8	Campbell River, British Columbia	out-of-doors	home	shellfish (scallops and shrimp)	X			4(4)	12	48	N.C.,numbness in lips,weak arms	PSP toxins detected in the stool samples

	INSECT											
191	infestation	Feb. 25	Hamilton, Ontario	retail store	retail store	popcorn		X	2(2)	immediate	?	?	product old and infested with meal moth and live larva
192	extraneous matter	March 29	Kelowna, British Columbia	retail store	manufacturing plant	canned olives		X	1(?)	?	?		large roaches found in can
193	extraneous matter	May 23	Toronto, Ontario	retail store	manufacturing plant	tuna		X	1(?)	?	?	?	dead fly found in tin of tuna
194	infestation	Aug. 5	Mississauga, Ontario	retail store	?	infant food (cereal)		X	1(1)	?	?	D.	live carpet beetle larvae found in cereal
195	infestation	Aug. 7	Kitchener, Ontario	retail store	manufacturing plant	cheese spread		X	2(?)	?	?	?	larvae found in product
196	infestation	Oct. 6	Mississauga, Ontario	retail store	retail store	chocolate covered raisins		X	1(1)	?	?	D.	live white worms in product (meal moth). Remainder of stock also infested
197	infestation	Oct. 10	Chilliwack, British Columbia	retail store	retail store	candy bar		X	1(?)	?	?	?	larvae found in bar
	RODENT											
198	mouse	Feb. 4	Tracy, Quebec	retail store	manufacturing plant	peanuts		X	1(?)	?	?	N., rash	mouse found in package
199	rodent droppings	Nov. 18	Saint John, New Brunswick	retail store	manufacturing plant	cracked wheat bread		X	1(?)	?	3 days	D.	
PLANT													
200	allergen (Brazil nuts)	Feb. 3	Bridgewater, Nova-Scotia	retail store	manufacturing plant	chocolate		X	1(2)	immediate	>24	V.,swelling, tingling,retching	has a known allergy to Brazil nuts which was not listed in the chocolate ingredients
201	allergen (cherries)	July 20	Grand Forks, British Columbia	?	?	cherries	X		1(1)	2-4	10 days	dry scratchy throat,cough,loss of breath	patient hospitalized and treated with adrenalin. Allergy tests were positive
202	excess spices	March 22	Hull, Quebec	restaurant	restaurant	pizza		X	1(1)	immediate	1	numbness in tongue	spices found in great quantity on pizza
203	solanine poisoning	April 22	Saskatoon, Saskatchewan	home	farm	potatoes		X	3(3)	2	4	V.C.D.	solanine present by taste test
204	plant (species unknown)	Dec. 26	York, Ontario	health food store	manufacturing plant	tea		X	1(1)	?	?	N.,blurred vision,blue lips,breathing difficulty	product found to be toxic and removed from shelves

Inc. No.	Etiology	Onset	Suspected Food Acquired From: Locality	Establishment	Where Food Mishandled	Vehicle	Lab Data: P	V	H	Clinical Data: No. ill (at risk)	Incubation (hrs.)	Duration (hrs.)	Symptoms	Comments
CHEMICAL														
METAL														
205	copper	Feb. 2	Shelbourne, Nova Scotia	retail store	home	potatoes		X		5(5)	?	?	V.C.	potatoes and cooking water turned blue. High levels of copper (153 ppm) and sodium (826 ppm)
206	copper	Nov. 22-23	Ottawa, Ontario	vending machine	vending machine	soft drinks and juice		X		5(?)	immediate	?	N.V., dizziness, malaise	assumed that the CO_2 or carbonated liquid from the pop machine back-flowed into the water. Machine had copper pipes and copper holding tank. Over 2 days, 5 persons vomited immediately following consumption. Copper levels: orange juice: 24.2 mg/L apple juice: 23.0 mg/L tap water: 12.4 mg/L
207	copper	Dec. 6	Yellowknife, North West Territories	school	school	orange flavoured beverage		X		20(?)	immediate	?	N.V.	orange drink stored in electric kettles with copper elements
208	copper	Dec. 10	Victoria, British Columbia	vending machine	vending machine	fruit beverage		X		5(?)	1/2	?	symptoms of copper poisoning	raw material "sucked back" into water supply copper lines; machine was replaced
209	tin 280ppm	Sept. 6	Mississauga, Ontario	retail store	retail store	canned fruit cocktail		X		1(1)	5	1 day	N.V.	inside of can was black and beginning to rust. Product was old stock
SOLVENT														
210	solvent	Oct. 2	South Porcupine, Ontario	retail store	?	chocolate cookies		X		1(?)	?	?	?	bitter after taste, similar to paint or lighter fluid
211	solvent	Nov. 19	Hamilton, Ontario	distributor	manufacturing plant	orange drink		X		1(?)	?	?	?	a definite petroleum odour was noticed

RANCID COMPOUND

212	rancid compound	Jan. 13	Longueuil, Quebec	retail store	retail store	infant formula	X	1(1)	?	?	?	formula appeared curdled. Out of date stock
213	rancid compound	March 11	Toronto, Ontario	pharmacy	?	infant formula	X	1(1)	?	>3 days	V.D.	product near expiry date and appeared curdled. Baby hospitalized due to sensitivity reaction to formula
214	rancid compound	March 12	Thunder Bay, Ontario	retail store	?	infant formula	X	1(1)	immediate	?	V.D.	parents observed curdling of formula
215	rancid compound	April 1	Calgary, Alberta	retail store	retail store	infant food	X	1(1)	?	?	?	some of the products were almost 3 years old and showed signs of separation
216	rancid compound	May 16	Toronto, Ontario	retail store	manufacturing plant	infant formula	X	1(1)	immediate	?	V.D.	product found to be lumpy. Fat separation caused by protein instability
217	rancid compound	June 5	Richmond Hill, Ontario	pharmacy	manufacturing plant	infant formula	X	1(1)	1	2 1/2	V.,irritability, colicky,gas, constant hunger	product old and displayed a problem with fat separation. Child recovered after changing formula
218	rancid compound	June 15	Toronto, Ontario	retail store	manufacturing plant	infant formula	X	1(1)	immediate	?	D.,severe	infant 3 weeks old had to be taken to the hospital
219	rancid compound	Aug. 10	Toronto, Ontario	retail store	retail store	infant food (cereal)	X	1(1)	5 minutes	?	?	cereal tasted bitter and was rancid
220	rancid compound	Sept. 12	Charlesbourg, Quebec	retail store	?	smoked salmon		2(2)	48	24	N.C.D., numbness	rancid taste. Bacterial count low.
221	rancid compound	Oct. 18	St. Jean, Quebec	retail store	retail store	infant formula		1(1)	?	?	V.	out-of-date stock
222	rancid compound	Nov. 6	Scarborough, Ontario	pharmacy	manufacturing plant	infant formula		1(1)	?	?	V.D.	excessive age of product
223	rancid compound	Nov. 29	Montreal, Quebec	retail store	retail store	infant formula		1(1)	?	?	V.	out-of-date stock

EXTRANEOUS MATTER

224	bone	May 4	Sydney, Nova Scotia	retail store	manufacturing plant	beef burger	X	1(1)	?	?	broken tooth	2 small pieces of bone found in burger
225	bone	Sept. 15	Sydney, Nova Scotia	retail store	manufacturing plant	canned ham	X	1(1)	immediate	?	choking	piece of bone, 15mm x 10mm x 2mm lodged in throat
226	bone	Dec. 12	Glace Bay, Nova Scotia	retail store	manufacturing plant	pork sausages	X	1(?)	immediate	?	choking	large pieces of bone found in meat

Inc. No.	Etiology	Onset	Suspected Food Acquired From: Locality	Establishment	Where Food Mishandled	Vehicle	Lab Data P	V	H	Clinical Data: No. ill (at risk)	Incubation (hrs.)	Duration (hrs.)	Symptoms	Comments
227	cigarette ashes	July 20	Dartmouth, Nova Scotia	retail store	manufacturing plant	canned peas		X		1(?)	?	?	?	cigarette ashes found on and in can
228	cigarette butt	March 27	Montreal, Quebec	restaurant	manufacturing plant	bottled beer		X		1(1)	?	?	D.	cigarette butt found in bottle of beer
229	cigarette butt	April 15	Ajax, Ontario	take-out restaurant	take-out restaurant	cheeseburger		X		1(?)	?	>48		cigarette butt found in cheeseburger
230	cigarette butt	April 18	Toronto, Ontario	retail store	retail store	bottled cola		X		2(2)	1	?	V.,dizziness, burning of mouth	cigarette butt found in bottle contents
231	cigarette butt	Dec. 10	Mississauga, Ontario	retail store	manufacturing plant	bottled beer		X		1(1)	?	?	N.	cigarette butt found in bottle
232	glass	May 5	St. Lambert, Quebec	retail store	manufacturing plant	bottled cola		X		2(2)	?	?	N.C.	glass found in bottles, not ingested, symptoms experienced out of fear
233	glass	June 30	Sydney, Nova Scotia	retail store	manufacturing plant	bottled cola		X		1(1)	?	?	scratched throat	glass fragments observed in product
234	glass	Aug. 12	Toronto, Ontario	retail store	manufacturing plant	corn		X		1(1)	immediate	?	chipped tooth,cut mouth	piece of glass one inch long found in corn
235	glass	Sept. 28	Toronto, Ontario	retail store	manufacturing plant	bottled cola		X		1(?)	immediate	?	?	large piece of glass 4 1/2 x 1 1/2cm found in product. Mold also adhering to bottle
236	glass	Oct. 9	Charlesbourg, Quebec	retail store	manufacturing plant	soft drink		X		1(1)	?	?	N.V.D.	pieces of glass found in drink
237	glass and mold	Sept. 7-23	Toronto, Ontario	retail store	manufacturing plant	canned tuna		X		2(3)	2-3	5-24	C.D.	product recalled
238	masking tape and wrapper	Jan. 18	St.John's, Newfoundland	armed forces base mess	manufacturing plant	chocolate bar		X		1(1)	24	24	V.D.	packaging defect; partial wrapper and masking tape found inside the wrapped product
239	metal foil	Jan. 21	Stoney Creek, Ontario	retail store	manufacturing plant	chocolate		X		3(3)	2-12	?	N.V.	small pieces of foil found in the product
240	metal fragment	May 4	Nelson, British Columbia	retail store	manufacturing plant	granola bar		X		1(1)	immediate	?	broken tooth	piece of metal appeared to be part of processing equipment

241	metal fragment	Dec. 2	London, Ontario	restaurant	restaurant	strawberry sundae topping	X	2(2)	immediate	?	?	shredded metal from faulty can opener
242	plastic	Feb. 10	Shawinigan, Quebec	retail store	manufacturing plant	bottled beer	X	1(1)	immediate	?	V.	piece of plastic found in bottle of beer
243	stone	Nov. 8	Sydney, Nova Scotia	retail store	manufacturing plant	carrots	X	1(1)	immediate	?	choking,irritated throat	small stone found in product
244	struvite crystals	March 28	Saskatoon, Saskatchewan	retail store	manufacturing plant	canned tuna	X	1(?)	immediate	?	choking	
245	undefined extraneous matter	Jan. 14-15	Winnipeg, Manitoba	pharmacy	manufacturing plant	infant formula	X	1(1)	1/4-1/2	2 days	V.	mother noticed black specks in product. infant was recovering from a cold and was on antibiotics
246	undefined extraneous matter	Jan. 27	Weston, Ontario	liquor store	retail store	red wine	X	3(3)	5	>2 days	D.	dark globs of foreign material noted in bottle. Product found to be 10 years old
247	undefined extraneous matter	March 10	Seaforth, Ontario	retail store	manufacturing plant	Dijon mustard	X	2(2)	2	?	V.C.	clumps of gelatinous brown matter noted in product
248	undefined extraneous matter	April 16	North York, Ontario	retail store	manufacturing plant	canned orange juice	X	1(1)	2	?	F.,burning sensation,aching joints	product black in colour with slimy and clumpy sediment
249	undefined extraneous matter	April 30	Scarborough, Ontario	retail store	manufacturing plant	french fries	X	1(?)	Immediate	?	V.	a few fries smelled and tasted like feces
250	undefined extraneous matter	May 1	Thunder Bay, Ontario	bakery	bakery	dinner rolls	X	2(2)	Immediate	?	?	hairy raisin-like piece of matter found in roll
251	undefined extraneous matter	May 16	North York, Ontario	retail store	manufacturing plant	canned orange juice	X	1(1)	2	?	F., burning sensation, aching joints	product black in colour with slimy and clumpy sediment
252	undefined extraneous matter	June 10	Glace Bay, Nova Scotia	retail store	manufacturing plant	cookies	X	1(1)	immediate	?	?	clump of wool and hair-like fibres were baked into one of the cookies
253	undefined extraneous matter	June 10	Glace Bay, Nova Scotia	retail store	manufacturing plant	canned mushrooms	X	1(1)	?	?	?	a large clump of plant material resembling hair was found in an omelet made with these mushrooms
254	undefined extraneous matter	July 17	Ottawa, Ontario	retail store	manufacturing plant	bottled cola	X	1(1)	?	3 days	N.,dizziness, light headed	white substance and a dark powdery residue found in the bottle
255	undefined extraneous matter	July 23	Prince George, British Columbia	liquor store	manufacturing plant	red wine	X	1(1)	?	?	gastrointestinal upset	black particles found in wine

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256	undefined extraneous matter	Sept. 11	Scarborough, Ontario	retail store	manufacturing plant	diet soft drink		X		1(2)	immediate	?	?	white clumps of foreign matter appeared to be a starchy material
257	undefined extraneous matter	Oct. 12	Gatineau, Quebec	retail store	manufacturing plant	soft drink		X		2(?)	1/4	12	N.V.C.	pieces of pretzel-like material found in drink
258	undefined extraneous matter	Nov. 6	Centreville, New Brunswick	retail store	manufacturing plant	bottled fruit beverage		X		1(1)	1/2	2	fainting, grogginess, unresponsive	product tasted of fuel, specks floating on top
259	undefined extraneous matter	Nov. 12	Scarborough, Ontario	distributor	manufacturing plant	Gassosa, bottled beverage		X		3(?)	?	?	?	dirty bottles
260	undefined extraneous matter	Nov. 18	Vancouver, British Columbia	retail store	manufacturing plant	bottled juice		X		1(?)	?	?	kidney infection	blue chips in bottom of bottle
261	undefined extraneous matter	Nov. 19	Hamilton, Ontario	retail store	manufacturing plant	bottled orange crush		X		1(?)	immediate	?	N.	product smelled and tasted of fuel; bottom of bottled covered with extraneous matter, black specks floating around in drink. Similar to incident #258. Uncertain at what point contamination took place
262	undefined extraneous matter	Dec. 13	Salaberry, Quebec	home	manufacturing plant	bottled fruit punch		X		1(?)	?	?	N.	presence of mold in bottle, as well as extraneous matter resembling cigarette tobacco
	ALLERGEN													
263	sulfites	April 25	Nepean, Ontario	home	manufacturing plant	hamburger casserole and zucchini loaf		X		1(1)	rapid	?	severe asthma attack, death	patient a severe asthmatic. hamburger dinner: 10 ppm sulfites. loaf: 5 ppm sulfite (from the raisins)
264	sulfites	Sept. 19	Nicolet, Quebec	retail store	packers	grapes		X		2(?)	3-5 min.	3	tingling, numb mouth	low levels found

	MONOSODIUM GLUTAMATE												
265	mono-sodium glutamate	Feb. 12	Oakville, Ontario	retail store	?	Chinese food			1(1)	?	?	chest pains	known allergic reaction to monosodium glutamate
266	mono-sodium glutamate 4,400 ppm	Oct. 9	Cap Rouge, Quebec	day care centre	manufacturing plant	sausages		X	7(?)	immediate	1/3	flushing	
267	mono-sodium glutamate 3,673 ppm	Nov. 29	Loretteville, Quebec	day care centre	manufacturing plant	sausages	X	X	2(?)	immediate	1/6	red face and arms	1 infant known to be allergic to monosodium glutamate.
	PESTICIDES												
268	aldicarb	May 29	Surrey, British Columbia	restaurant	farm	cucumbers		X	4(5)	1	6	N.V.,chills, paralysis	cucumbers under glass sprayed with aldicarb
269	aldicarb 5ppm	June 5	Winnipeg, Manitoba	retail store	manufacturing plant	cucumber salad dressing		X	1(1)	1/2	?	N.V.D.	high aldicarb level confirmed by lab
270	aldicarb	July 1	Shaunavon, Saskatchewan	retail store	farm	cucumbers			2(2)	3-5	?	N.D.,cold sweats	cucumber from same source as incident #268
271	aldicarb	July 7	Dawson Creek, British Columbia	retail store	farm	watermelon			2(2)	17	?	?	one person hospitalized for one day. Watermelons obtained from contaminated source
272	aldicarb	July 10	Halifax, Nova Scotia	retail store	farm	watermelon			3(3)	16-17	1/2 ?	N.V.D.H.,chills	watermelon from contaminated source
273	aldicarb 0.07ppm	July 20	Vancouver, British Columbia	retail store	farm	watermelon		X	2(2)	1-6	?	N.V.C.D.F.H., weakness,sweating, loss of appetite,blurred vision	
274	aldicarb	July 23	Lakeside, Nova Scotia	wholesaler	farm	watermelon			2(2)	1/4-1/2	8	V.C.D.,chills, muscle aches	watermelon from contaminated source
275	iprodione	June 9	Surrey, British Columbia	retail store	?	grapes		X	2(2)	?	?	asthma attack,hives	small amount of iprodione (<0.5 ppm) isolated. Possible allergic reaction to the chemical
276	iprodione	July 17	Burnaby, British Columbia	retail store	market	grapes		X	1(1)	1/4	?	N.V.,sweating	iprodione at 1.9 ppm found on grapes
	OTHER CHEMICALS												
277	calcium chloride	Jan. 21	Wardsville, Ontario	home	manufacturing plant	dill pickles		X	1(1)	4	2 days	V.C.D.H.	error was made in calcium chloride addition to the brine on the day of manufacture of this specimen

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278	calcium chloride	June 5	Welland, Ontario	retail store	manufacturing plant	popsicle		X		5(5)	immediate	?	N.C.D.,burning sensation in mouth	only the red popsicles had a very high calcium chloride level probably due to "brine contamination"
279	calcium chloride	Aug. 11	Hammond Plains, Nova Scotia	retail store	manufacturing plant	popsicle		X		1(1)	immediate	?	burning sensation in mouth	high calcium chloride levels probably due to brine splash
280	detergent	Sept. 10	Winnipeg, Manitoba	retail store	retail store	cola		X		1(1)	?	?	V.	dishwashing detergent in contents
281	excessive carbon dioxide	Oct. 18	Valcourt, Quebec	cafeteria	cafeteria	soft drink		X		4(?)	4-5 min.	5-6	V., dizziness, burning mouth	carbon dioxide charger malfunctioning
282	salt	Nov. 15	Gracefield, Quebec	retail store	manufacturing plant	sugar		X		1(?)	immediate	?	numb tongue,stomach pain	10% sodium chloride and some sodium carbonate isolated from sugar
283	sorbic acid	Jan. 18	Victoria, British Columbia	retail store	manufacturing plant	processed cheese slices				1(?)	5-10 minutes	several hours	dizziness,cold shivers	excessively high levels of sorbic acid.
284	sorbic acid	Jan. 18	Richmond, British Columbia	retail store	manufacturing plant	processed cheese slices				3(3)	5-10 minutes	several hours	burning mouth,dizziness, chills	complainant ate 4 slices in a sandwich,suffered dizziness and chills 5-10 minutes later and then cold shivers 20-30 minutes later. Her children spat the cheese out almost immediately due to the foul taste and burning sensation felt. Same problem as occurred in incident #283.
285	sorbic acid	March 22	Richmond, British Columbia	retail store	manufacturing plant	processed cheese slices		X		1(?)	1/2	several hours	numb tongue,gums, dizziness,shivers	same problem as occurred in incident #283.
UNKNOWN														
	PROBABLY BACTERIAL													
286	probably Aeromonas hydrophila	May 9	Edmonton, Alberta	retail store	?	watermelon	X			4(6)	8 1/2	24	N.V.D.	interior of watermelon: 10,000 A. hydrophila/g

287	probably Bacillus cereus	March 28	Strathroy, Ontario	hotel	hotel	rice		X	3(?)	2	12	C.D.	steamed rice left at room temperature before being cooked in various dishes B. cereus: >10,000/g
288	probably Bacillus cereus	July 17	Vancouver, British Columbia	hospital	cafeteria	?	X		1(1)	12	24	N.V.D.	scant growth of B. cereus isolated from emesis
289	probably Bacillus cereus	July 18	Vernon, British Columbia	camp	camp	pork chops		X	48(200)	6	24	N.V.C.D.	suspected food poisoning at an army cadet camp B. cereus isolated in low numbers
290	probably Bacillus cereus	July 28	Richmond, British Columbia	restaurant	restaurant	Chinese food (pork chow mein,shrimp, vegetables)		X	2(2)	9	24-27	N.V.C.	no counts available
291	probably Bacillus cereus	Nov. 13	Richmond Hill, Ontario	take-out restaurant	?	Chinese food (chicken fried rice)		X	2(?)	1-1 1/2	3	N.V.C.H.	B. cereus: >1,000/g
292	probably Campylobacter	June 14	Etobicoke, Ontario	restaurant	restaurant	cheeseburger and fries	X		5(?)	5	?	V.C.F.H.	slight growth of Campylobacter noted
293	probably Citrobacter freundii	Aug. 15	Gibsons, British Columbia	camp	camp	rice,french toast, creamed wheat and beef stroganoff		X	24(135)	24	96	N.V.D., prostration	heavy growth of C. freundii found in all foods at youth camp
294	probably Citrobacter sp.	Feb. 17	Cambridge, Ontario	social events	catering company	macaroni salad or turkey		X	15(?)	24	?	N.V.C.D.H.,chills	macaroni salad: 1,500,000 A.C.C./g; mushrooms: >200,000 Citrobacter/g
295	probably Clostridium perfringens	March 6	North York, Ontario	home	?	?	X		1(1)	?	?	?	20,000,000 C.perfringens/g isolated from stool
296	probably Clostridium perfringens	April 20	Saskatoon, Saskatchewan	home	?	?	X		2(3)	?	12	V.D.	2 stool specimens: both positive for C. perfringens
297	probably Clostridium perfringens	Oct. 31	Mississauga, Ontario	home	home	roast beef			2(2)	9	22	C.D.	roast beef prepared and then left on balcony until next night when it was reheated and consumed. Symptoms, incubation period and food handling suggest C.perfringens
298	probably Clostridium perfringens	Nov. 22	Toronto, Ontario	restaurant	restaurant	chili		X	2(2)	8-9	2	N.C.D.	cooled in bulk container in fridge; no counts available
299	probably Escherichia coli	May 9	Sedgewicke, Alberta	?	?	turkey with dressing		X	1(?)	?	?	?	turkey: 250,000 E.coli/g; dressing: 240 E.coli/g
300	probably Escherichia coli	Oct. 14	Waterloo, Ontario	restaurant	restaurant	seafood chowder	X		2(?)	2	?	V.D.	E. coli: 15,000/g

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301	probably Pseudomonas aeruginosa	Dec. 27	Edmonton, Alberta	delicatessen	delicatessen	submarine	X			1(?)	4	?	V.C.D.	Pseudomonas aeruginosa isolated from stool
302	probably Pseudomonas spp.	April 20	Nanaimo, British Columbia	home	home	barbecued pork and sprouts		X		10(10)	2	16	V.H.P.,shaking, confusion	pork: >10,000 P.fluorescens and P.putida/g; sprouts: >1,000,000 P.fluorescens and Proteus vulgaris/g
303	probably Salmonella	Jan. 4	Sherbrooke, Quebec	home	home	beef		X		≥4(?)	?	?	N.D.	A.C.C.: >100,000/g 2 families were affected; no clinical samples tested. High counts of fecal streptococci, and fecal coliforms. Salmonella in beef.
304	probably Staphylococcus aureus	Jan. 1	Ottawa, Ontario	cafeteria	cafeteria	turkey salad sandwiches		X		1(1)	8	?	V.C.D.	S. aureus: 2,100/g
305	probably Staphylococcus aureus	Jan. 15	Waterloo, Ontario	?	?	smoked salmon		X		2(?)	4	?	?	A.C.C.: >2,000,000/g; S. aureus: 60,000/g
306	probably Staphylococcus aureus	Jan. 26	Richmond, British Columbia	restaurant	restaurant	hamburger		X		2(2)	9	24	N.V.C.D.F.	S. aureus: 50,000/g
307	probably Staphylococcus aureus	Feb. 4	Hull, Quebec	restaurant	restaurant	hamburger	X	X		2(2)	2	?	V.C.D.	S.aureus: 1,000/g
308	probably Staphylococcus aureus	April 4	Prince George, British Columbia	home	home	raw milk		X		1(4)	12	24	N.V.C.D.F.P.	S. aureus: 5,500/ml
309	probably Staphylococcus aureus	April 14	Longueuil, Quebec	take-out restaurant	take-out restaurant	fried chicken		X		3(3)	3 1/2	10-12	V.C.	S.aureus: 10,000/g
310	probably Staphylococcus aureus	April 22	100 Mile House, British Columbia	retail store	?	canned tuna		X		1(1)	12	24	V.D.H.	S. aureus: 1,100/g

311	probably Staphylococcus aureus	April 26	Chesterville, Ontario	restaurant	restaurant	chicken		X	1(7)	6	?	N.V.C.D.	A.C.C.: >2,000,000/g; S. aureus: 500/g; cooked chicken left at room temperature and handled often
312	probably Staphylococcus aureus	May 2	Laval, Quebec	restaurant	restaurant	seafood		X	5(5)	6 1/2	12-15	N.C.D.H.	S.aureus: 10,000/g
313	probably Staphylococcus aureus	May 12	North Vancouver, British Columbia	home	home	shrimp		X	4(4)	2	24	N.V.,sleepy	moderate growth of S. aureus
314	probably Staphylococcus aureus	June 13	North Vancouver, British Columbia	home	out-of-doors	?	X		15(23)	8	24	N.V.D.	children had packed lunches from their homes. Only 2 fecal specimens submitted, one of which yielded scant growth of S. aureus. Sandwiches were left out of doors for extended length of time
315	probably Staphylococcus aureus	July 20	Langley, British Columbia	retail store	?	fish		X	16(16)	24	36	N.V.C.D.	moderate growth of S. aureus isolated from one fish sample
316	probably Staphylococcus aureus	July 25	Sechelt, British Columbia	retail store	home	potato salad or salmon		X	2(2)	2	27	N.V.C.D.	S. aureus isolated in low numbers
317	probably Staphylococcus aureus	Sept. 1	St. Hypolyte, Quebec	retail store	manufacturing plant	ham		X	2(2)	10	72	N.V.D.F.	S.aureus: 1,000/g
318	probably Staphylococcus aureus	Nov. 22	Ottawa, Ontario	restaurant	restaurant	fettucini		X	2(?)	6-8	?	C.D.,bloating, dizziness, hyperactive	S.aureus isolated from fettucini
319	probably Staphylococcus aureus	Dec. 12-20	St. Valérien, Quebec	home	home	ground beef		X	1(1)	?	?	body swelling, heartburn	high levels of S.aureus in meat.
320	probably Staphylococcus aureus	Dec 19	St. Antoine, Quebec	restaurant	restaurant	vegetable rice		X	7(7)	3-4	2-3	N.V.C.D.	S.aureus: 1,000/g
321	probably Vibrio parahaemo-lyticus	Nov. 29	Don Mills, Ontario	restaurant	restaurant	battered oysters		X	1(1)	24	?	V.C.D.(bloody),F.H.	V.parahaemolyticus isolated from oysters
	PROBABLY BACTERIAL (UNSPECIFIED)												
322	probably bacterial	Jan. 1	Burlington, Ontario	restaurant	restaurant	pizza		X	2(?)	3	26	V.D.	A.C.C.: >2,000,000/g
323	probably bacterial	Jan. 1	Sault Ste. Marie, Ontario	lodge	lodge	lake trout		X	4(?)	4-5	?	?	A.C.C.: 480,000/g

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324	probably bacterial	Jan. 4	Oshawa, Ontario	nursing home	nursing home	ham or turkey		X		2(?)	?	?	N.V.D.	ham: 430,000 A.C.C./g; turkey: >2,000,000 A.C.C./g
325	probably bacterial	Jan. 10	Brampton, Ontario	home	home	chicken		X		1(?)	5	?	N.V.	A.C.C.: 320,000/g
326	probably bacterial	Jan. 10	Brantford, Ontario	home	home	cabbage rolls		X		2(?)	?	?	?	A.C.C.: 120,000/g
327	probably bacterial	Jan. 13-17	Ottawa, Ontario	restaurant	restaurant	pizza	X			10(10)	8-24	?	N.V.C.D.F.H.	peppers: >2,400,000 coliforms/g; illness occurred in 3 separate groups who ate the pizza
328	probably bacterial	Jan. 14	Lund, British Columbia	retail store	?	cheddar cheese		X		2(2)	4	12	C.	heavy growth of group D streptococci
329	probably bacterial	Jan. 15	Valleyview, Alberta	retail store	retail store	canned mushrooms				2(?)	1 1/2	?	V.D.	case-cutter damage noted on cans
330	probably bacterial	Jan. 15	Winnipeg, Manitoba	restaurant	restaurant	Chinese food (beef chow mein,sweet and sour ribs or beef)		X		3(3)	18	?	V.D.	time and temperature abuse of food, cross contamination
331	probably bacterial	Jan. 15	Huron County, Ontario	convenience store	?	canned salmon sandwiches		X		1(?)	?	?	V.D.	A.C.C.: >200,000/g
332	probably bacterial	Jan. 15	Mississauga, Ontario	restaurant	restaurant	ham or chicken		X		1(?)	?	?	?	ham: 180,000 A.C.C./g; chicken: 2,000,000 A.C.C./g
333	probably bacterial	Jan. 16	Kingston, Ontario	restaurant	restaurant	beef		X		1(?)	?	?		A.C.C.: 460,000/g
334	probably bacterial	Jan. 18	Rollet, Quebec	wholesaler	?	beef		X		3(?)	36	36	C.D.	S.aureus: 10,000/g; fecal streptococci: 10,000/g
335	probably bacterial	Jan. 20	Newmarket, Ontario	retail store	?	infant food (sweet potatoes in a jar)		X		2(?)	72	72	N.C.D.F.	A.C.C.: >2,000,000/g; coliforms: 110,000/g
336	probably bacterial	Jan. 20	Toronto, Ontario	home	home	scallops		X		1(?)	a few hours	24-36	V.C.D.	A.C.C.: 1,000,000/g; S.aureus: 6,400/g. Cooked scallops left at room temperature for 4 hours before consumption
337	probably bacterial	Jan. 23	Burlington, Ontario	club	club	roast beef		X		13(?)	?	?	V.D.	A.C.C.: 930,000/g

338	probably bacterial	Jan. 23	Wardsville, Ontario	retail store	manufacturing plant	olives		1(?)	4	2 days	V.C.D.	olives were soft and had an off odour
339	probably bacterial	Jan. 25	Champlain, Quebec	home	home	multiple foods	X	20-80 median 50(?)	8-60	?	N.V.C.D.H.	high counts in foods
340	probably bacterial	Jan. 26	Ottawa, Ontario	retail store	retail shops and restaurant	turkey roll	X	2(?)	1/2-1 1/2	48	N.V.C.	A.C.C.: 200,000/g
341	probably bacterial	Jan. 29	Fredericton, New Brunswick	retail store	retail store	raspberry yogurt drink		2(2)	1/2-1	2	C.H.	container had a tear in the top seam
342	probably bacterial	Jan. 29	Etobicoke, Ontario	home	home	quiche Lorraine	X	3(?)	3	?	?	A.C.C.: 2,000,000/g; coliforms: 2,000,000/g
343	probably bacterial	Feb. 13	Burlington, Ontario	home	home	steak	X	2(2)	6 1/2	2 days	N.V.C.	A.C.C.: >2,000,000/g
344	probably bacterial	Feb. 16	Kelowna, British Columbia	fish market	manufacturing plant	battered oysters	X	1(1)	3	>10	N.V.C.D.,shaky and weak	A.C.C.: >9,100,000/g; coliforms: >2,400/g
345	probably bacterial	Feb. 24	Trenton, Ontario	airplane	airplane	fish	X	1(1)	?	?	?	A.C.C.: >2,000,000/g; fish consumed en route to Germany aboard an armed forces flight
346	probably bacterial	Feb. 25	Brampton, Ontario	hospital cafeteria	hospital cafeteria	egg salad sandwich	X	1(?)	1/4	?	N.D.	A.C.C.: 280,000/g; coliforms: 240,000/g
347	probably bacterial	Feb. 26	Kitchener, Ontario	restaurant	restaurant	tuna salad	X	4(?)	1/2	24	N.C.D.F.H.	A.C.C.: 2,000,000/g
348	probably bacterial	Feb. 27	Quebec, Quebec	home	home	turkey	X	1(1)	?	days	D.F.	A.C.C.: 100,000,000/g
349	probably bacterial	March 1	Laval, Quebec	retail store	retail store	strawberry yogurt		1(?)	?	?	?	storage problem, overloading of refrigerator
350	probably bacterial	March 3	Kamloops, British Columbia	home	home	raw hamburger		3(3)	3	18	N.C.D.F.	
351	probably bacterial	March 5	Keswick, Ontario	camp	camp	pizza	X	12(?)	?	?	?	A.C.C.: >2,000,000/g
352	probably bacterial	March 7	Burlington, Ontario	take-out restaurant	take-out restaurant	roast beef	X	2(?)	5	12	N.C.D.	A.C.C.: 170,000/g
353	probably bacterial	March 9	Calgary, Alberta	home	home	gravy	X	1(?)	1-41, median 36	?	N.V.C.D.	family gathering at home. Results indicate that multiple foodborne disease organisms may be involved

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354	probably bacterial	March 11	Gloucester, Ontario	retail store	retail store	turkey roll or ham		X		3(?)	2 1/2-23	?	V.D.	possible cross-contamination on food-handling. Improper cleaning of meat-cutting slicer; not using a sanitizer. Turkey roll was probably contaminated due to improper cleaning of equipment or lapse in refrigeration of product by index case.
355	probably bacterial	March 11	Nepean, Ontario	restaurant	restaurant	smoked meat sandwich		X		1(1)	1 1/2	?	V.C.D.F.	A.C.C.: 200,000/g
356	probably bacterial	March 12	St. Catharines, Ontario	restaurant	restaurant	rice and pork		X		1(?)	3	14	N.V.C.D.H.	A.C.C.: 180,000/g
357	probably bacterial	March 12	Oshawa, Ontario	restaurant	restaurant	scampies or shrimp		X		1(?)	3	5	N.V.C.D.	A.C.C.: 2,000,000/g
358	probably bacterial	March 15	Russell, Ontario	home	home	pizza		X		2(?)	4	7 days	D.(bloody).F.	A.C.C.: 2,000,000/g
359	probably bacterial	March 18	Winnipeg, Manitoba	restaurant	restaurant	roast beef				2(2)	7-8 1/2	>24	N.C.D.	inadequate hot holding temperatures; 24 hours between preparation and service
360	probably bacterial	March 21	London, Ontario	restaurant	restaurant	turkey roll				1(?)	10	24	C.D.	Poor temperature control
361	probably bacterial	March 22	Hamilton, Ontario	home	?	infant formula		X		1(1)	4	5 days	V.C.D.	A.C.C.: 1,100,000/g
362	probably bacterial	March 22	James Bay, Quebec	cafeteria	cafeteria	various foods	X	X		27(?)	1/2	?	?	A.C.C.: 1,000-100,000,000/g
363	probably bacterial	March 24	Edmonton, Alberta	retail store	home	cream				2(2)	2	?	N.	probable temperature abuse of product
364	probably bacterial	March 24	Cambridge, Ontario	restaurant	restaurant	béarnaise sauces		X		2(?)	5	>24	V.D.	A.C.C.: 540,000/g
365	probably bacterial	March 26	Strathroy, Ontario	restaurant	restaurant	Chinese food (pork fried rice)		X		4(?)	15	?	?	A.C.C.: 1,500,000/g
366	probably bacterial	April 3	Ottawa, Ontario	take-out restaurant	home	Chinese food (chicken fried rice)				2(2)	1 1/2-2	?	V.C.,dizziness	take-out food in car for one hour before being taken home

367	probably bacterial	April 10	Ottawa, Ontario	home	home	spaghetti and meat sauce	X	3(4)	4-5	?	V.C.D.	A.C.C.: >2,000,000/g; strange odour noted
368	probably bacterial	April 11	St. Hubert, Quebec	farm	farm	raw milk	X	4(?)	3 days	2-3 days	N.V.D.H.	S.aureus: 10,000-100,000/ml
369	probably bacterial	April 13	Etobicoke, Ontario	restaurant	restaurant	canned peas	X	2(?)	2 1/2	?	?	A.C.C.: 470,000/g
370	probably bacterial	April 15	Bowmanville, Ontario	take-out restaurant	take-out restaurant	fried chicken		1(1)	?	7	V.C.D.	chicken undercooked, child ate the chicken
371	probably bacterial	April 15	Etobicoke, Ontario	fast food facility	dairy	milkshake	X	1(?)	10	?	?	A.C.C.: 280,000/g
372	probably bacterial	April 18	Chicoutimi, Quebec	retail store	retail store	barbecued pork and beef	X	2(2)	12	24	N.V.C.D.F.H.	pork: 180,000,000 A.C.C./g; beef: 250,000,000 A.C.C./g
373	probably bacterial	April 19	Warkworth, Ontario	retail store	?	2% milk	X	1(1)	4 1/2	ongoing	N.V.C.D.F.H.	A.C.C.: >2,000,000/g; expiry date: April 17/85
374	probably bacterial	April 20	North York, Ontario	retail store	?	smoked herring	X	1(1)	5	18-24	V.C.D.	A.C.C.: >2,000,000/g
375	probably bacterial	April 21	Brantford, Ontario	social in hall	take-out restaurant	fried chicken	X	40(?)	24-36	?	?	A.C.C.: 1,000,000/g
376	probably bacterial	April 23	Fergus, Ontario	work	work	egg salad sandwich	X	1(?)	1/2	3-4	V.	A.C.C.: >2,000,000/g; coliforms: 1,100,000/g; fecal streptococci: 500,000/g. Sandwich had an off taste, only two bites were taken
377	probably bacterial	April 23	Ottawa, Ontario	restaurant	restaurant	Chinese food (fried rice)		2(?)	1-2	?	V.C.D.,vision affected	improper preparation of fried rice
378	probably bacterial	April 24	Sicamous, British Columbia	dairy	dairy	2% milk	X	1(?)	6	24	V.D.	A.C.C.: 64,000/ml. Citrobacter freundii and Klebsiella pneumoniae found in the milk. Phosphatase negative. Therefore, probably post-pasteurization contamination
379	probably bacterial	April 26	Newmarket, Ontario	fast food facility	fast food facility	potato salad	X	2(4)	5	?	V.C.	A.C.C.: >2,000,000/g
380	probably bacterial	April 26	Ottawa, Ontario	restaurant	restaurant	salad dressing mix	X	1(?)	1 1/2	?	V.C.D.	A.C.C.: >2,000,000/g; dressing kept at >10°C
381	probably bacterial	April 28	Dresden, Ontario	restaurant	restaurant	pizza (ham,bacon)	X	3(?)	2 1/2	?	?	ham: 1,000,000 A.C.C./g bacon: 1,900,000 A.C.C./g
382	probably bacterial	May 1	Windsor, Ontario	home	home	egg salad sandwich	X	2(2)	2-4	?	?	A.C.C.: 600,000/g; total Gram negative count: 130,000/g

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383	probably bacterial	May 3	Etobicoke, Ontario	restaurant	restaurant	garlic butter		X		1(?)	7 1/2	?	V.	A.C.C.: >2,000,000/g
384	probably bacterial	May 4	Brantford, Ontario	social in hall	catering company	tuna salad		X		10(?)	6 1/2-8 1/2	?	?	A.C.C.: 2,000,000/g; coliforms: 1,100,000/g
385	probably bacterial	May 8	Darlington, Ontario	farm	farm	raw milk				1(1)	?	?	?	
386	probably bacterial	May 10	Etobicoke, Ontario	restaurant	restaurant	western sandwiches		X		2(?)	7 1/2	?	?	A.C.C.: 2,000,000/g
387	probably bacterial	May 12	Kitchener, Ontario	fast food facility	fast food facility	chicken		X		3(?)	6	?	V.C.,perspiration	A.C.C.: 120,000/g
388	probably bacterial	May 13	Moose Horn, Manitoba	restaurant	restaurant	ham and turkey				50(450)	7-20, median 11	24	N.V.C.D.	food subject to temperature abuse as it was heated and reheated for 3 servings
389	probably bacterial	May 20	Mississauga, Ontario	home	home	butter		X		2(?)	2	24	V.C.D.	A.C.C.: >2,000,000/g; fresh butter, no preservatives
390	probably bacterial	May 26	Bowmanville, Ontario	retail store	?	macaroni and cheese luncheon meat		X		1(1)	?	4	N.C.D.	A.C.C.: >2,000,000/g
391	probably bacterial	May 30	St. Gilles, Quebec	retail store	retail store	ham		X		2(2)	3 1/2	10-24	V.C.D.	A.C.C.: 38,000,000/g
392	probably bacterial	June 5	Parrsboro, Nova Scotia	?	?	milk		X		104(130)	18-30	24	V.C.D.,chills	A.C.C.: 240,000-2,000,000/g
393	probably bacterial	June 5	Guelph, Ontario	home	retail store	shrimp		X		1(?)	5	?	?	A.C.C.: 1,100,000/g
394	probably bacterial	June 5	Little Current, Ontario	home	home	pork chops		X		3(5)	1 1/2-8	?	N.F.,sweating, chills,retching	A.C.C.: 940,000/g
395	probably bacterial	June 6	Burns Lake, British Columbia	home	manufacturing plant	canned evaporated milk				1(?)	1/2	?	V.	milk had a vinegar smell. Complainant recovered quickly after vomiting. Probably due to post-pasteurization contamination such as a pin hole leak in the can
396	probably	June 6	Waterloo	restaurant	restaurant	chicken		X		1(?)	?	?	N.C.	A.C.C.: >200,000/g; fecal

397	probably bacterial	June 8	Amherstview, Ontario	retail store	retail store	infant food	X	1(1)	?	?	?	A.C.C.: 10,000,000/g; S. aureus: 70,000/g; coliforms: 2,400,000/g
398	probably bacterial	June 14	London, Ontario	social events	catering company	cabbage rolls	X	36(?)	24	?		A.C.C.: 30,000/g; food reheated
399	probably bacterial	June 14	London, Ontario	home	home	liver	X	1(?)	7	?	?	A.C.C.: 5,300,000/g
400	probably bacterial	June 14	Ottawa, Ontario	restaurant	restaurant	shrimp		2(2)	12-12 1/2	?	N.V.D., dizziness	shrimp undercooked
401	probably bacterial	June 15	Petawawa, Ontario	home	?	hamburger	X	5(?)	11	8	N.V.C.	A.C.C.: >2,000,000/g
402	probably bacterial	June 16	North York, Ontario	snack bar	snack bar	ice cream bar	X	3(?)	12	?	N.V.C.D.F.	A.C.C.: 1,200,000/g
403	probably bacterial	June 16	Sarnia, Ontario	club	club	turkey		10(100)	9-11	60	N.V.C.D.	cooked turkeys were left at room temperature for 3-4 hours
404	probably bacterial	June 18	Grafton, Ontario	butcher shop	?	beef	X	2(2)	6-7	24	C.D.,rash	A.C.C. >30,000,000/g
405	probably bacterial	June 19	Belleville, Ontario	take-out restaurant	take-out restaurant	lasagna	X	2(?)	5	?	V.	A.C.C.: 810,000/g
406	probably bacterial	June 19	Ottawa, Ontario	take-out restaurant	home	chicken leg or macaroni salad		2(2)	4	?	V.C.	salad was left unrefrigerated for 2 hours
407	probably bacterial	June 19	Ottawa, Ontario	restaurant	restaurant	stew	X	1(1)	4	?	V.C.D.	A.C.C.: >2,000,000/g
408	probably bacterial	June 20	Cornwall, Ontario	home	home	club sandwich	X	1(1)	8	?	N.V.D.F.	A.C.C.: 210,000/g
409	probably bacterial	June 24	Regina, Saskatchewan	retail store	manufacturing plant	chocolate milkshake	X	1(1)	immediate	?	V.,burning of throat	A.C.C.: >10,000,000/g
410	probably bacterial	June 27	Montreal, Quebec	restaurant	restaurant	gravy		3(4)	2 1/2-7	24-36	N.V.C.D.	the gravy was placed cold among reheated food
411	probably bacterial	July 7	St.John's, Newfoundland	pharmacy	manufacturing plant	infant formula		1(1)	?	?	D.	product appeared foamy and had a bad odour
412	probably bacterial	July 7	North York, Ontario	home	home	cooked ham	X	4(?)	3	24	N.V.D.H.	A.C.C.: >2,000,000/g
413	probably bacterial	July 7	Windsor, Ontario	take-out restaurant	take-out restaurant	salad	X	3(?)	?	?	?	coliforms: >2,400,000/g; fecal streptococci: >2,000,000/g
414	probably bacterial	July 8	Brampton, Ontario	restaurant	restaurant	ham	X	1(1)	?	?	?	A.C.C.: 2,000,000/g; coliforms: 150,000/g
415	probably bacterial	July 13	Calgary, Alberta	retail store	home	ice milk		3(?)	?	?	D.	freezer in the home was not at cold enough temperatures to keep food frozen
416	probably bacterial	July 14	Mississauga, Ontario	social events	home	black forest cake		17(19)	25-53, mean 30	24	N.V.C.D.	cake was left at room temperature for 2 days

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417	probably bacterial	July 15	Brampton, Ontario	take-out restaurant	take-out restaurant	beef chop suey		X		1(?)	?	?		A.C.C.: >2,000,000/g; coliforms: 240,000/g
418	probably bacterial	July 15	Mississauga, Ontario	home	home	green salad		X		16(?)	28	<48	N.V.C.D.H.	A.C.C.: 210,000/g
419	probably bacterial	July 15	Scarborough, Ontario	fast food facility	fast food facility	pizza (bacon, Italian sausage)		X		2(3)	5 1/2	?	V.D.	all meats with high A.C.C./g; cooks thought to have contaminated the meat during preparation
420	probably bacterial	July 15	Scarborough, Ontario	home	home	beef, bacon or sausage		X		2(2)	5 1/2	12 1/2	V.D.	A.C.C.: >2,000,000/g for all suspect vehicles bacon: 1,100,000 coliforms/g
421	probably bacterial	July 15	Montreal, Quebec	retail store	home	ham				3(3)	1 1/2-4	?	N.V.C.D.	poor storage
422	probably bacterial	July 19	Vanderhoof, British Columbia	farm	farm	milk				4(5)	6	24	N.V.D.	milk was "pasteurized" at the farm
423	probably bacterial	July 19	Brantford, Ontario	home	home	homemade soup		X		1(1)	?	?	V.C.	A.C.C.: 2,000,000/ml; coliforms: >24,000/g
424	probably bacterial	July 19	Guelph, Ontario	restaurant	restaurant	seafood		X		1(?)	2 1/2	?	?	A.C.C.: 160,000/g
425	probably bacterial	July 19	Windsor, Ontario	take-out restaurant	take-out restaurant	submarine sandwich with pepperoni	X	X		1(1)	36	?	?	pepperoni: >2,000,000 A.C.C./g; fecal streptococci: 240,000/g; also light growth of Campylobacter isolated
426	probably bacterial	July 20	Halifax, Nova Scotia	retail store	manufacturing plant	canned tomatoes				2(2)	8 1/2	12	C.D.	cans examined showed evidence of poor manufacturing practices
427	probably bacterial	July 26	London, Ontario	take-out restaurant	take-out restaurant	rice				2(2)	3 1/2-5 1/2	2-12	N.V.D.	rice improperly stored at room temperature
428	probably bacterial	July 30	Newmarket, Ontario	home for the aged	home for the aged	tuna salad				1(?)	?	?	N.	tuna had an off taste
429	probably bacterial	Aug. 1	London, Ontario	restaurant	restaurant	rice and cheesecake		X		1(1)	6 1/2	48	N.V.C.D.	rice: 4000 E. coli/g; cheesecake: 2000 E.coli/g. Temperature abuse in kitchen
430	probably bacterial	Aug. 3	Vanderhoof, British Columbia	dairy	dairy	raw milk				3(3)	12	27	C.D.	

431 probably bacterial	Aug. 7	Brantford, Ontario	home	home	beef,mashed potatoes or cauliflower	X	3(?)	6-12	?	?	A.C.C.: 1,600,000/g-2,000,000/g; coliforms: >2,400,000/g
432 probably bacterial	Aug. 8	Winnipeg, Manitoba	social events	catering company	Chinese food (chicken and pork)		3(?)	1-1 1/2 temperature	12-24	N.V.D.	food left out at room
433 probably bacterial	Aug. 9	Waterloo, Ontario	restaurant	restaurant	Chinese food (beef fried rice or sweet and sour chicken balls)	X	2(?)	21	?	V.C.D.	both foods: >2,000,000 A.C.C./g; fecal streptococci: 2,000,000/g
434 probably bacterial	Aug. 10	Mississauga, Ontario	home	home	birthday cake	X	8(?)	8	?	N.V.	A.C.C.: 2,000,000/g
435 probably bacterial	Aug. 10	Welland, Ontario	home	retail store	beef	X	1(?)	7	?	C.D.	A.C.C.: 2,000,000/g; coliforms: 2,400,000/g; fecal streptococci: 2,000,000/g
436 probably bacterial	Aug. 11	Hepworth, Ontario	restaurant	restaurant	chicken	X	4(?)	8	?	N.V.F.H.	A.C.C.: 2,000,000/g
437 probably bacterial	Aug. 13	Waterford, Ontario	home	farm	raw milk		10(?)	47	?	?	
438 probably bacterial	Aug. 14	Winnipeg, Manitoba	social events	catering company	gravy		3(?)	1-2	12	N.V.C.F.	gravy held at inadequate temperatures
439 probably bacterial	Aug. 14	Durham, Ontario	restaurant	restaurant	sausage	X	1(1)	2	?	N.	A.C.C.: >2,000,000/g
440 probably bacterial	Aug. 15	Oshawa, Ontario	hospital	hospital	tuna sandwiches	X	1(1)	?	?	V.C.D.	A.C.C.: >1,000,000/g
441 probably bacterial	Aug. 16	Etobicoke, Ontario	restaurant	restaurant	salads (egg,potato,rice, tuna)	X	10(?)	5	?	?	A.C.C.: 230,000->2,000,000/g
442 probably bacterial	Aug. 17	Val Morin, Quebec	camp	camp	submarine	X	105(?)	?	12-18	N.V.C.D.	A.C.C.: 10,000,000/g; fecal streptococci: 10,000,000/g
443 probably bacterial	Aug. 18	Toronto, Ontario	retail store	manufacturing plant	beer		2(?)	?	3-4	D.F.,weakness	bypassed pasteurizer, allowed spoilage
444 probably bacterial	Aug. 22	Etobicoke, Ontario	restaurant	restaurant	shrimp,lettuce, or cottage cheese	X	5(?)	2	?	?	lettuce: 460,000 coliforms/g; cottage cheese: 1,100,000 coliforms/g; no counts available for shrimp
445 probably bacterial	Aug. 23	Moose Creek, Ontario	home	farm	raw milk	X	1(?)	?	72	D.,bloody	A.C.C.: 180,000/ml no clinical specimens were submitted
446 probably bacterial	Aug. 26	Mississauga, Ontario	bakery	bakery	chocolate eclair	X	2(?)	7	3	N.V.D.F.	A.C.C.: 710,000/g-1,200,000/g
447 probably bacterial	Aug. 26	Montreal, Quebec	restaurant	restaurant	sandwich	X	1(1)	3/4	24	N.V.C.D.	fecal coliforms in sandwich

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448	probably bacterial	Aug. 27	Windsor, Ontario	university	home	mozzarella cheese		X		1(?)	2	?	?	A.C.C.: >2,000,000/g
449	probably bacterial	Aug. 30	North York, Ontario	home	home	cream sauce and ham		X		2(?)	5 1/2	2 1/2	N.V.C.	sauce: >2,000,000 A.C.C./g; Ham: 280,000 A.C.C./g
450	probably bacterial	Sept. 2	Southampton, Ontario	camp	camp	home-made sausage		X		30(?)	28	?	N.V.C.D.	A.C.C.: 2,000,000/g; E.coli: 460,000/g
451	probably bacterial	Sept. 3	Montreal, Quebec	fast food facility	fast food facility	hamburger		X		2(2)	5	12	N.V.C.H., weakness	A.C.C.: 11,000,000/g; coliforms: 790/g
452	probably bacterial	Sept. 5	Oshawa, Ontario	restaurant	restaurant	artificial cream		X		2(?)	5 1/2-7 1/2	?	N.C.D.	A.C.C.: >200,000/ml
453	probably bacterial	Sept. 9	London, Ontario	nursing home	nursing home	chicken		X		51(?)	7-9	?	?	A.C.C.: 100,000/g
454	probably bacterial	Sept. 9	Mississauga, Ontario	restaurant	restaurant	crab,shrimp and seafood sauce		X		1(1)	2	5	N.V.D.	A.C.C.: >2,000,000/g in all foods
455	probably bacterial	Sept. 14	Portneuf, Quebec	restaurant	restaurant	barbecued pork	X	X		62(?)	32	96	N.V.D.	pork improperly stored. Clostridium perfringens: 1,000/g
456	probably bacterial	Sept. 19	North York, Ontario	home	home	gravy and spareribs		X		3(?)	6	?	N.V.C.	gravy: 310,000 A.C.C./g; spareribs: 190,000 A.C.C./g
457	probably bacterial	Sept. 20	London, Ontario	convenience store	car	shrimp		X		1(1)	14	?	?	A.C.C.: 830,000/g; shrimp left in car for extended period of time unrefrigerated
458	probably bacterial	Sept. 21	Winnipeg, Manitoba	restaurant	restaurant	chicken				2(?)	1	10-12	N.D.	cross contamination from cutting board
459	probably bacterial	Sept. 23	Chatham, Ontario	retail store	?	meat and vegetable pie		X		1(?)	26	?	?	A.C.C.: 200,000/g
460	probably bacterial	Sept. 23	St. Eustache, Quebec	retail store	retail store	ground beef		X		1(1)	4	8	D.	A.C.C.: 89,000,000/g; fecal streptococci: 10,000/g
461	probably bacterial	Sept. 24	Glencoe, Ontario	convenience store	manufacturing plant	canned salmon sandwiches		X		1(?)	1/2	?	?	can tested from same lot as one eaten had 20,000 A.C.C./g and an off odour

462	probably bacterial	Sept. 26	St. Avelin, Quebec	home	home	homemade infant food (chicken and vegetables)	X	1(1)	6	?	V.D.(severe)	A.C.C.: >2,000,000/g; coliform count: >2,400,000/g baby food prepared by mother, stored frozen and then thawed over a period of 15 hours
463	probably bacterial	Sept. 28	Brampton, Ontario	retail store	?	capicola	X	1(1)	20	48	N.V.C.F.H.	A.C.C.: 2,000,000/g
464	probably bacterial	Sept. 28	Montreal, Quebec	restaurant	restaurant	chicken tortilla	X	14(15)	4-5	12	N.V.C.D.	ingredients contaminated with fecal coliforms and enterococci
465	probably bacterial	Sept. 30	North York, Ontario	home	home	pork and batter	X	2(?)	17	?	N.C.D.	A.C.C.: [illegible]0,000/g
466	probably bacterial	Oct. 1	Saskatoon, Saskatchewan	restaurant	restaurant	spaghetti and meat sauce		2(2)	6-9	6	N.V.C.	food not held at hot enough temperature
467	probably bacterial	Oct. 4	Ottawa, Ontario	restaurant	restaurant	tomato sauce	X	2(2)	8	?	C.D.,dizziness, shaking,chills	A.C.C.: 100,000/g
468	probably bacterial	Oct. 6	Newmarket, Ontario	retail store	?	ham		4(5)	10	24	N.D.H.,gas	known mishandling of food
469	probably bacterial	Oct. 7	Winnipeg, Manitoba	restaurant	restaurant	hamburger		2(2)	9-10	>48	C.D.	foods left out at room temperature and staff did not wash hands after using the washroom
470	probably bacterial	Oct. 8	Kingston, Ontario	take-out restaurant	?	chicken with salad and fruit	X	1(3)	5	?	?	A.C.C.: 1,900,000/g
471	probably bacterial	Oct. 8	Sault Ste. Marie, Ontario	hotel	hotel	egg nog	X	14(?)	15	?	N.C.D.,dizziness	A.C.C.: >2,000,000/g
472	probably bacterial	Oct. 12	North York, Ontario	hospital	hospital	corned beef	X	1(1)	10	10	V.D.	A.C.C.: 720,000/g
473	probably bacterial	Oct. 14	Powell River, British Columbia	home	home	home-canned salmon		2(2)	24	36	N.V.	
474	probably bacterial	Oct. 14	Cambridge, Ontario	fast food facility	fast food facility	chocolate ice cream	X	2(?)	3	8 1/2	V.D.	A.C.C.: 460,000/g
475	probably bacterial	Oct. 14	Kingston, Ontario	restaurant	restaurant	salad and roast beef	X	8(?)	24	?	?	roast beef: >2,000,000 A.C.C./g
476	probably bacterial	Oct. 15	Scarborough, Ontario	restaurant	restaurant	ribs		5(6)	2-15	?	V.C.D.	
477	probably bacterial	Oct. 16	Fleurimont, Quebec	meat market	meat market	beef	X	7(7)	6-24	?	V.C.	A.C.C.: 100,000,000/g
478	probably bacterial	Oct. 17	Winnipeg, Manitoba	restaurant	restaurant	matzo balls	X	2(2)	11 1/2	12	C.D.	A.C.C.: 6,700,000/g
479	probably bacterial	Oct. 20	Ottawa, Ontario	restaurant	restaurant	garlic salad dressing	X	2(?)	1 1/2-3 1/2	?	V.C.	A.C.C.: >2,000,000/g

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480	probably bacterial	Oct. 20	Toronto, Ontario	?	?	turkey and probably beef		X		1(?)	?	?	?	A.C.C.: 2,000,000/g
481	probably bacterial	Oct. 22	Milton, Ontario	retail store	retail store	chicken		X		2(2)	4 1/4	24	N.C.D.H.	A.C.C.: >2,000,000/g Gram negative count: >2,000,000/g
482	probably bacterial	Oct. 23	Bracebridge, Ontario	bakery	bakery	kolbassa sausage		X		3(?)	6 1/4	48	N.V.C.D.	A.C.C.: 160,000/g
483	probably bacterial	Oct. 24	London, Ontario	restaurant	restaurant	breaded shrimp				2(2)	3	36	N.D.	food left at room temperature
484	probably bacterial	Oct. 25	Winnipeg, Manitoba	restaurant	restaurant	hot dog				2(2)	5	12	N.V.C.D.F.	food handler admitted to retaining leftover hot dogs, freezing and reheating them the next day
485	probably bacterial	Oct. 26	Ottawa, Ontario	restaurant	restaurant	sauce and pasta		X		2(2)	6 3/4	?	V.C.D.	sauce: 2,000,000 A.C.C./g; sauce kept at room temperature. Low counts of S. aureus in fresh pasta
486	probably bacterial	Oct. 26	Red Bay, Ontario	cottage	cottage	turkey		X		14(21)	28-46	24	N.V.C.D.F.	A.C.C.: 500,000/g
487	probably bacterial	Oct. 28	Oshawa, Ontario	take-out restaurant	take-out restaurant	wieners		X		2(?)	2-12	12	V.C.D.F.	A.C.C.: 280,000/g
488	probably bacterial	Oct. 30	London, Ontario	retail store	?	krakowska sausage		X		2(2)	2-7	96-120	N.V.C.D., itching	A.C.C.: >2,000,000/g product past "best before" date
489	probably bacterial	Nov. 4	Newcastle, Ontario	fast food facility	fast food facility	hamburger		X		5(?)	3	24	N.C.D.,bloody	Gram negative count: 200,000/g
490	probably bacterial	Nov. 6	Brantford, Ontario	home	home	wieners		X		2(2)	?	?	N.V.H.,chills	A.C.C.: >200,000/g; best before date had expired 7 days previously
491	probably bacterial	Nov. 7	Kitchener, Ontario	restaurant	restaurant	mushroom gravy		X		3(?)	?	5	V.C.D.	A.C.C.: >2,000,000/g
492	probably bacterial	Nov. 8	Millbrook, Ontario	jail	jail	reconstituted powdered milk		X		12(?)	20 1/2	3	V.D.	A.C.C.: >2,000,000/ml

493 probably bacterial	Nov. 12	Winnipeg, Manitoba	restaurant	restaurant	chicken blintz	X	3(3)	12	6-8	N.D.	A.C.C.: 129,500,000/g. Cross contamination and inadequate reheating
494 probably bacterial	Nov. 13	Ottawa, Ontario	restaurant	restaurant	garlic butter	X	2(3)	11-16	?	C.F.,dizziness	A.C.C.: 2,000,000/g; coliforms: 1,500,000/g
495 probably bacterial	Nov. 13	Ottawa, Ontario	fast food facility	fast food facility	smoked meat sandwich	X	1(2)	20	24	V.C.,chills	high A.C.C./g
496 probably bacterial	Nov. 14	Beauport, Quebec	restaurant	restaurant	chicken	X	25(?)	12	?	N.C.D.H.	A.C.C.: 2,300,000/g
497 probably bacterial	Nov. 14	Montreal, Quebec	restaurant	restaurant	scallops	X	2(2)	1	8	N.C.D.	A.C.C.: >15,000,000/g; coliforms: 16,000/g
498 probably bacterial	Nov. 17	North York, Ontario	hotel	hotel	potato salad and meat loaf	X	1(?)	?	?		E. coli isolated in meat sample. Scanty B. cereus growth in potato salad
499 probably bacterial	Nov. 19	Brampton, Ontario	take-out restaurant	home	ham or roast beef	X	4(5)	5 1/2-6 1/2	6	N.V.C.D.	high A.C.C./g
500 probably bacterial	Nov. 20	Harrington Harbour, Quebec	home	retail store	beef	X	3(?)	?	?	V.D.	E.coli and fecal streptococci isolated from beef
501 probably bacterial	Nov. 23	Aurora, Ontario	retail store	retail store	barbecued chicken	X	2(?)	5	>48	N.V.C.D.F.H.	A.C.C.: 180,000/g
502 probably bacterial	Nov. 28	Brampton, Ontario	restaurant	restaurant	Mexican food (natchos)		4(4)	11-13 1/2	12	N.V.D.F.	chili for natchos prepared in large pot, slow cooling
503 probably bacterial	Nov. 30	Etobicoke, Ontario	hotel	hotel	beef stroganoff and onion soup	X	1(?)	2 1/2	?	?	beef stroganoff: 470,000 A.C.C./g; onion soup: >2,000,000 A.C.C./g; E. coli: 2,400,000/g
504 probably bacterial	Nov. 30	Simcoe, Ontario	wedding reception	home	roast beef	X	10(?)	8	?	?	roast beef: >2,000,000 A.C.C./g E.coli: 2400,000/g; enterococci: >2,000,000/g; pot luck in home
505 probably bacterial	Dec. 2	Veteran, Alberta	home	home	cookies		2(2)	3	24	N.C.D.	"health food" cookies left out overnight in garage
506 probably bacterial	Dec. 3	Owen Sound, Ontario	social in hall	home catering	roast beef		34(400)	8-27, mean 11	11-14	C.D.,severe gas	rolled roasts were undercooked and stored in a large pot lined with foil in a cooler overnight
507 probably bacterial	Dec. 7	Kingston, Ontario	home	home	salmon paté	X	2(?)	2 1/2	?	?	A.C.C.: >2,000,000/g
508 probably bacterial	Dec. 8	Grand Bend, Ontario	club	club	cooked ham, macaroni salad, and pistachio salad	X	13(?)	8-10	?	?	all foods: >2,000,000 A.C.C./g; also fecal streptococci >2,000,000/g

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509	probably bacterial	Dec. 10-11	Moose Jaw, Saskatchewan	retail store	home	fruit salad		X		2(4)	6-11, median 8 1/2	24	N.V.C.	A.C.C.: 2,000,000/g
510	probably bacterial	Dec. 12	North York, Ontario	retail store	home	baby food (bananas in a jar)		X		1(1)	?	?	?	A.C.C.: >2,000,000/g
511	probably bacterial	Dec. 12	Ottawa, Ontario	restaurant	restaurant	turkey,macaroni salad, and ham		X		12(80)	4 3/4-16 3/4	?	N.V.C.D.	A.C.C.: >240,000->2,000,000/g in all suspect foods turkey: 16,000 S.aureus/g. Ham reprocessed in macaroni salad, turkey left to cool at improper temperature.
512	probably bacterial	Dec. 12	Chandler, Quebec	camp	camp	multiple food				15(?)	?	?	N.V.C.H.	food had strong and disagreeable odour. Cadets were on a survival camping expedition in the forest. Unable to determine which food responsible for illness
513	probably bacterial	Dec. 12-18	Valleyfield, Quebec	home	home	haddock fish croquettes		X		2(2)	3-3 1/2	4-5 days	N.V.H.	bad odour detected
514	probably bacterial	Dec. 13	Montreal, Quebec	retail store	home	chicken				3(3)	20-35, mean 27	?	V.C.D.F.H.,	chicken was spoiled
515	probably bacterial	Dec. 15	Etobicoke, Ontario	club	club	chicken				37(58)	9-16 mean 12 1/2	?	N.D.	temperature abuse of chicken
516	probably bacterial	Dec. 26	Niagara Falls, Ontario	retail store	manufacturing plant	canned pollack				3(4)	11	?	N.V.D.F.	product should have been labelled "keep frozen prior to use". Contents of can were putrid.
517	probably bacterial	Dec. 26	Scarborough, Ontario	home	home	turkey				4(9)	13-32, mean 14	?	V.D.F.H.	turkey undercooked
518	probably bacterial	Dec. 29	Ottawa, Ontario	take-out restaurant	take-out restaurant	pizza				2(4)	1-1 1/2	?	V.C.F.	mozzarella cheese kept unrefrigerated
	PROBABLY VIRAL													
519	probably Norwalk-like agent	March	Parrsboro, Nova Scotia	supplier	supplier	salad plate	X			138(?)	?	?	N.V.C.D.F., chills	unconfirmed; epidemiologist suggested Norwalk-agent. Salad plates were distributed to restaurants in town

520	probably viral	March 21-April 4	Red Deer, Alberta	nursing home	nursing home	?			67(200)	24-48	2	N.V.C.D.F.	food contaminated through the food handlers
521	probably viral	May 12	Niagara Falls, Ontario	social in hall	catering company	roast beef	X		120(175)	15-47, mean 38	24-36	V.C.D.F.H.	roast beef cooled at room temperature before serving
522	probably Norwalk-like agent	May 31	Parrsboro, Nova Scotia	school	catering group	submarine sandwich			118(132)	mean 30	24-36	N.C., chills,fever	food handler had been ill. Nine adults and 109 school children affected
	PROBABLY MOLD												
523	probably mold	June 7	Brampton, Ontario	retail store	retail store	bottled ginger ale		X	1(1)	1/2	>2 days	N.V.C.D.	
	PROBABLY YEAST												
524	probably yeast	April 20	Downsview, Ontario	wholesaler	manufacturing plant	soft drink		X	2(2)	1	>12	V.	
	PROBABLY BACTERIAL OR MOLD												
525	probably bacterial or mold	Oct. 5	North York, Ontario	home	?	pastry		X	4(?)	2	24	N.D.F.H.	A.C.C.: 1,300,000/g mold observed in the pastry
	PROBABLY BACTERIAL OR YEAST												
526	probably bacterial or yeast	April 20	Toronto, Ontario	retail store	manufacturing plant	beer		X	1(1)	immediate	?	V.D.H.,difficulty swallowing,burning in mouth, perspiration	beer smelled and tasted foul. A long string like material found in beer
	PROBABLY PARALYTIC SHELLFISH POISON												
527	probably paralytic shellfish poison	May 8	Port McNeil, British Columbia	outdoor barbecue	outdoor barbecue	clams		X	4(4)	4	?	?	
528	probably paralytic shellfish poison	Aug. 5	Ray, British Columbia	outdoor barbecue	outdoor barbecue	clams		X	2(3)	?	?	?	
	PROBABLY SCOMBROID												
529	probably scombroid	Oct. 10	Downsview, Ontario	retail store	?	canned tuna			1(?)	25 min.	24	C., flushing, itching, rash, cough, perspiration, blurred vision, dizziness, vision, difficulty speaking, weakness	symptoms and rapid time of onset suggest scombroid intoxication.
	PROBABLY PLANT												
530	probably berries	Aug. 4	Burnaby, British Columbia	roadside stand	roadside stand	black berries			3(3)	1 1/4	1 day	V.,dizziness, disoriented	berries were washed before eating

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	PROBABLY CHEMICAL													
531	probably iron	April 13	Etobicoke, Ontario	retail store	retail store	canned cola		X		6(6)	?	?	N.C.H.	product was almost three years old; iron 13.9-43ppm
532	probably metal	Sept. 13	Hull, Quebec	retail store	manufacturing plant	canned pineapple				2(?)	immediate	5	numbness, burning, swelling in fingers and lips	obvious metallic taste
533	probably metal	Sept. 17	Sydney, Nova Scotia	retail store	manufacturing plant	canned pineapple				1(1)	?	1 day	V.D.	interior of tin was covered with brown rust
534	probably tin	Feb. 6	St. Hubert, Quebec	retail store	manufacturing plant	canned fruit salad		X		2(?)	8	48	N.V.C.F.	metallic taste from the can
535	probably tin	March 22	Vancouver, British Columbia	retail store	manufacturing plant	canned tomatoes				2(2)	1-2	?	N.C.	severe detinning noted
536	probably tin	July 5	Ottawa, Ontario	cafeteria	manufacturing plant	canned orange juice		X		3(?)	immediate - 3 1/2	?	V.C.D.H.,weakness	severe detinning noted
537	probably tin	July 15	North West Territories,	retail store	retail shops and restaurant	canned apple juice				2(?)	?	?	N.V.	juice had a tinny taste and was 28 months old
538	probably tin	July 17	Ottawa, Ontario	retail store	manufacturing plant	canned pineapple juice				2(2)	1	?	C.,burping	juice had a bad taste and odour. Can appears to be slightly corroded
539	probably tin	July 30	Toronto, Ontario	retail store	manufacturing plant	canned apple juice				2(3)	?	?	N.V.	product had a tinny taste and was 28 months old which resulted in severe detinning
540	probably tin	Sept. 10	Victoria, British Columbia	retail store	manufacturing plant	canned beans with pork				1(?)	?	?	upset stomach	illness due to detinning of can
541	probably tin	Sept. 16	Peace River, Alberta	retail store	wholesaler	canned grapefruit juice				1(1)	?	?	burning sensation in throat, chest,difficulty breathing	product was 3 years old
542	probably tin	Sept. 30	Weston, Ontario	retail store	home	canned pineapple juice				1(1)	?	?	V.D.F.	juice left in can too long after opening
543	probably tin	Nov. 7	Prince George, British Columbia	retail store	retail store	canned tomatoes				1(?)	?	?	?	excessive age of product;possible reaction to high level of tin

544	probably tin	Dec. 10	Snelgrove, Ontario	retail store	?	canned blueberry pie filling	3(?)	?	?	N.V.D.	delinning noted on can
545	probably monosodium glutamate	Sept. 15	Ottawa,	restaurant Ontario	restaurant	Chinese food (chicken)	2(5)	5 1/2	?	N.V.C.D.,dizziness	restaurant uses high amounts of monosodium glutamate
546	probably allergen	Jan. 2	Guelph, Ontario	retail store	?	cake icing	3(3)	immediate	2 weeks	burning tongue,loss of taste,swelling of tongue	sensitivity to product
547	probably allergen	Feb. 23	Clearbrook, British Columbia	retail store	?	cheese sticks	1(1)	several minutes	?	N.,shortness of breath,tingling, hyperventilating, collapsed	possible sensitivity to tartrazine, the food colouring used in the product
548	probably allergen	March 29	Thornhill, Ontario	retail store	?	strawberries	1(1)	1/4	1/2	face bloated and swollen,redness	
549	probably allergen	April 9	Scotland, Ontario	brewers retail	?	beer	1(1)	?	?	cyst like lumps,swelling	
550	probably allergen	June 10	North York, Ontario	retail store	?	raisins	1(1)	immediate	?	itching,swelling, gagging	patient is allergic to a number of drugs; hospitalized after eating the raisins
551	probably allergen	July 5-Sept. 5	Toronto, Ontario	retail store	?	canned tuna	3(4)	1-48	1-2 weeks	N.V.C.D.F.,rash, cough,rapid heart rate,sore throat, swollen tongue	product was recalled; symptoms for one patient occurred on two separate occasions
552	probably allergen	Nov. 4	Montreal, Quebec	restaurant	restaurant	beef	1(1)	1	2	rash, swelling, hot flush	
553	probably allergen	Nov. 15	Charlesbourg, Quebec	retail store	?	2% milk	4(?)	1	24	flushing	
554	probably ammonia	Nov. 5	Thunder Bay, Ontario	?	?	candy	1(?)	?	?	N.V.,burning throat,cold	doctor thought contaminant was ammonia
	PROBABLY CHEMICAL (UNSPECIFIED)										
555	probably chemical	Feb. 10	Wheatly, Ontario	retail store	retail store	cola	1(1)	immediate	?	dizziness, unconsciousness	drink had a turpentine odour
556	probably chemical	Feb. 12	Lachine, Quebec	retail store	manufacturing plant	bottled cola	1(3)	1/4	?	C.,burning of the throat	
557	probably chemical	Feb. 18	Burlington, Ontario	retail store	?	soft drink	2(2)	?	?	?	product tasted and smelled oily
558	probably chemical	April 9	Truro, Nova Scotia	retail store	manufacturing plant	Easter chocolate	3(3)	immediate	?	N.,burning of mouth	2 children ate chocolate, noted a burning sensation in their mouths, bad taste and "queasiness". The mother experienced the same symptoms when she tasted it. pH level of chocolate was 6

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559	probably chemical	April 21	Saint John, New Brunswick	retail store	retail store	cereal				2(2)	5	?	D.	product had a soapy odour and taste
560	probably chemical	June 11	Sudbury, Ontario	take-out restaurant	manufacturing plant	cola				2(2)	?	?	N.,sweating,rash, burned lips,sores on mouth	symptoms occurred on two separate occasions
561	probably chemical	June 25	Regina, Saskatchewan	retail store	retail store	fudgesicle				1(?)	immediate	1/2	V.,burning throat	probably calcium chloride brine
562	probably chemical	June 26	Ladner, British Columbia	roadside stand	manufacturing plant	potatoes				1(?)	?	?	V.D.	solanine poisoning suspected
563	probably chemical	July 16	Everett, Ontario	retail store	manufacturing plant	2% milk				2(2)	10-15 minutes	3-24	N.V.H.,rash, burning sensation in mouth	milk had a chemical odour
564	probably chemical	July 23	Sidney, British Columbia	retail store	manufacturing plant	ginger ale				1(?)	immediate	?	burning mouth and throat, swollen tongue	immediately noted a burning of mouth and throat; 45 minutes later tongue started to swell. Complainant took legal action against manufacturer
565	probably chemical	July 29	Vancouver, British Columbia	retail store	?	cantaloupe				4(4)	>12	?	C.H.,dizziness, stomach ache	
566	probably chemical	Aug. 12	Montreal, Quebec	restaurant	restaurant	oriental-type buffet				5(6)	1 1/2-5	3-12	N.C.D., swelling, sneezing, numbness, hot flush	
567	probably chemical	Aug. 13	Riverview, New Brunswick	retail store	?	apples				3(3)	?	?	V.,upset stomach	symptoms occurred on 3 separate occasions. Apple skin had a bitter taste
568	probably chemical	Oct. 15	Regina, Saskatchewan	restaurant	restaurant	salad bar				1(?)	1/4	1/6	V.C.	
569	probably chemical	Oct. 27	Sarnia, Ontario	home	?	fish				2(3)	9-10	?	V.,unusual taste in mouth	bleach, soap or ammonia odour from fish after frying
OTHER UNKNOWN														
570	?	Jan. 1	Kingston, Ontario	home	home	chicken				6(?)	?	?	?	

571 ?	Jan. 1	Ottawa, Ontario	restaurant	restaurant	smoked meat		2(2)	5	?	V.C.D.	
572 ?	Jan. 1	Ottawa, Ontario	restaurant	restaurant	gravy		2(2)	1 1/2	?	V.C.	
573 ?	Jan. 1	Ottawa, Ontario	restaurant	restaurant	roast beef		9(15)	10-12	?	C.D.	
574 ?	Jan. 3	Montreal, Quebec	home	home	turkey, gravy, or pork		14(14)	36	?	N.V.D.F.	
575 ?	Jan. 3	St. Eustache, Quebec	restaurant	restaurant	pizza		3(3)	7	24	N.V.C.D	
576 ?	Jan. 4	Ajax, Ontario	bakery	?	cake		7(?)	13	14	N.V.C.H.	
577 ?	Jan. 5	Vancouver, British Columbia	bakery	?	cake		2(2)	6	24	N.V.D.	cake was eaten shortly after purchase
578 ?	Jan. 6	Winnipeg, Manitoba	theatre	theatre	golden topping		4(4)	2	2	N.V.C.D.F.	
579 ?	Jan. 6	Winnipeg, Manitoba	restaurant	restaurant	pizza (salami,ham and cheese)		3(3)	6 1/2	4	N.V.C.F.	
580 ?	Jan. 6	Brantford, Ontario	home	home	beef,potatoes,turnips, onion,cucumber		2(?)	2 1/2	24	V.D.,gas	
581 ?	Jan. 8	Brantford, Ontario	nursing home	nursing home	egg salad	X	14(?)	7	?	?	A.C.C.: 70,000/g
582 ?	Jan. 8-19	Durham, Ontario	social events	catering company	meat		3(3)	?	?	N.V.D.F.	
583 ?	Jan. 13	Saanich, British Columbia	take-out restaurant	?	pizza		3(3)	4	24	N.D.	
584 ?	Jan. 13	Toronto, Ontario	retail store	?	candy		2(2)	?	?	V.H.	
585 ?	Jan. 14	Lund, British Columbia	retail store	?	pepperoni		2(2)	4	12	C.	
586 ?	Jan. 14	Parksville, British Columbia	retail store	?	candy		3(3)	2	?	V.,rashes	
587 ?	Jan. 14	Winnipeg, Manitoba	restaurant	restaurant	beef soup		2(2)	5	1	D.	
588 ?	Jan. 14	Lundy's Corners, Ontario	home	home	macaroni and cheese		2(2)	4	12	C.	
589 ?	Jan. 14	Scarborough, Ontario	take-out restaurant	home	Chinese food		2(3)	2	14	N.V.C.D.	Chinese food was left over from another meal
590 ?	Jan. 14	Saskatoon, Saskatchewan	retail store	?	sausage		2(2)	6-12	12	N.V.	only the people who ate the sausage became ill

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591	?	Jan. 15	Newmarket, Ontario	nursing home	nursing home	turkey salad				3(?)	?	?	?	
592	?	Jan. 15	Mount Albert, Ontario	restaurant	restaurant	fried chicken or coleslaw				3(?)	5 1/2	5 days	V.D.H.,fatigue	
593	?	Jan. 16	Vancouver, British Columbia	retail store	home	carrot cake				2(2)	20	48	N.V.C.D.	cake was purchased from a grocery store 2 days previously
594	?	Jan. 16	Winnipeg, Manitoba	convenience store	?	wieners				3(4)	2	12	N.V.D.	
595	?	Jan. 18	Winnipeg, Manitoba	retail store	?	meat pie				3(3)	6	12	N.V.D.	
596	?	Jan. 19	Mississauga, Ontario	retail store	retail store	canned spaghetti sauce				2(?)	2	48	N.V.C.D.H.	
597	?	Jan. 19	Newmarket, Ontario	take-out restaurant	?	pizza				3(?)	15	12	N.V.D.	
598	?	Jan. 21	Merritt, British Columbia	hotel	hotel	carrot salad				2(?)	3	30	N.C.	
599	?	Jan. 21	Mississauga, Ontario	restaurant	restaurant	Chinese food				2(?)	6 1/2	23 1/2	N.V.	
600	?	Jan. 22	Burnaby, British Columbia	restaurant	restaurant	stuffed crab with spinach				2(2)	2	24	N.V.C.D.	
601	?	Jan. 23	Leduc, Alberta	take-out restaurant	?	chicken				4(?)	36	?	N.V.C.D.	
602	?	Jan. 24	Dolbeau, Quebec	home	retail store	barbecued chicken		X		4(?)	4	?	V.D.	presence of fecal streptococci in chicken, low count: 100/g
603	?	Jan. 26	Richmond, British Columbia	restaurant	restaurant	béarnaise sauce				2(2)	9	24	N.V.C.D.F.	
604	?	Jan. 26	Regina, Saskatchewan	restaurant	restaurant	fresh pasta				2(?)	10	18	N.V.D.	
605	?	Jan. 27	Duncan, Ontario	retail store	retail store	apple cider				3(?)	2-4	?	N.V.C.D.F.,burning sensation when urinating	

606 ?	Jan. 27	Millgrove, Ontario	gas station	gas station	ice		7(7)	3-4	?	N.V.	only people who used ice were ill
607 ?	Jan. 27	Regina, Saskatchewan	restaurant	restaurant	Chinese food (egg roll,chicken balls or plum sauce)		4(4)	12	24	V.C.D.	
608 ?	Jan. 28	London, Ontario	home	home	stuffed crab with spinach		2(2)	7-25	24	N.C.D.	
609 ?	Jan. 28	Brossard, Quebec	meat market	meat market	steak	X	2(2)	2	?	C.	S.aureus: 1,000/g
610 ?	Jan. 28	Regina, Saskatchewan	restaurant	restaurant	burger,ham,sausage, cabbage rolls		2(?)	12	3 days	C.D.V.H.	
611 ?	Jan. 30	Halifax, Nova Scotia	retail store	home	coffee		3(3)	1/2-1 1/2	?	V.,stomach upset and pains	symptoms occurred after consuming product on 5 separate occasions
612 ?	Jan. 30	Chateauguay, Quebec	cafeteria	cafeteria	multiple foods		51(?)	?	?	N.V.D.F.	
613 ?	Feb. 2	Kelowna, British Columbia	home	home	lasagna		3(3)	4	72	V.C.D.,dizziness	
614 ?	Feb. 4	Tsawwassen, British Columbia	home	home	home-canned salmon		2(2)	10	24	V.C.D.P.	
615 ?	Feb. 7	Newmarket, Ontario	retail store	?	fruit		2(?)	3	48	V.C.D.	
616 ?	Feb. 7	Gatineau, Quebec	restaurant	restaurant	hamburger		2(2)	9	24	N.V.C.D.	
617 ?	Feb. 8	Winnipeg, Manitoba	restaurant	restaurant	pizza (pepperoni)		2(2)	18	?	N.V.D.	
618 ?	Feb. 8	Ottawa, Ontario	restaurant	restaurant	chicken Cordon Bleu		5(5)	3 1/2	?	C.D.,(bloody)	
619 ?	Feb. 8-17	Kitchener, Ontario	retail store	retail store	sardines in tomato sauce		2(2)	4-6	3 days-3 weeks	N.V.C.D.H.P., thirst,chills, weakness,dehydration, lack of appetite	
620 ?	Feb. 9	Etobicoke, Ontario	restaurant	restaurant	buffet		18(?)	8 1/2	?	N.V.C.D.	
621 ?	Feb. 9	Montreal, Quebec	retail store	?	sausage		3(3)	?	?	flushing,hot flashes	
622 ?	Feb. 9-14	West Guilford, Ontario	camp	camp	beef and ham		50(?)	12	12-24	N.V.D.	
623 ?	Feb. 10	North York, Ontario	restaurant	restaurant	pizza (cheese,pepperoni, tomato and hot peppers)		4(?)	5	8 1/2	N.V.C.D.,fever	pH 4.1 for tomato sauce

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624	?	Feb. 11	Penticton, British Columbia	delicatessen	?	canned sauerkraut				3(3)	2	12	N.V.D.	
625	?	Feb. 14	Ucluelet, British Columbia	home	home	chicken				2(2)	6	12	N.V.C.	
626	?	Feb. 14	Walkerton, Ontario	retail store	?	red wine				3(?)	5	?	?	
627	?	Feb. 15	West Guilford, Ontario	camp	camp	roast beef,coleslaw or chicken/gravy				25(?)	12-18	48	V.D.	same camp as involved in incident #622
628	?	Feb. 18	Waterloo, Ontario	retail store	?	apple cider				2(?)	4	>48	C.D.	
629	?	Feb. 19	Leduc, Alberta	take-out restaurant	?	chicken with gravy				4(?)	?	?	?	
630	?	Feb. 19	Headingly, Manitoba	retail store	?	coleslaw				2(2)	1/2	24	N.V.C.,sweating, chills,tingling in throat	
631	?	Feb. 19	Montreal, Quebec	restaurant	restaurant	Indian food(chicken with yogurt, tikka fish, or curried lamb)				2(2)	9-19	?	N.V.C.D.	
632	?	Feb. 20	Leduc, Alberta	convenience store	?	chicken				2(?)	24	24	V.D.	
633	?	Feb. 21	Prince George, British Columbia	retail store	?	cheddar cheese		X		2(2)	2	12	N.C.D.	group D streptococci: 50,000/g
634	?	Feb. 21	Paris, Ontario	home	home	chicken and rice casserole				3(?)	8 1/2	?	?	
635	?	Feb. 21	Montreal, Quebec	restaurant	restaurant	Chinese food (chicken, beef, shrimp, rice, chinese vegetables)				3(3)	2	24	N.V.D.	
636	?	Feb. 22	St. Jovite, Quebec	ski lodge	ski lodge	multiple foods				21(?)	?	18	N.V.C.D.	
637	?	Feb. 23	Montreal, Quebec	bakery	?	ham and cheese sandwich, milk, or apple turnover				3(3)	12	24	N.V.C.D, weakness	
638	?	Feb. 24	Vancouver, British Columbia	restaurant	restaurant	shrimp				2(2)	4	48	C.D.	

639 ?	Feb. 27	Fort St. John, British Columbia	restaurant	restaurant	Chinese food	5(6)	2	24	V.D.	
640 ?	Feb. 27	Belleville, Ontario	bakery	bakery	raspberry pie	4(?)	5	?	?	
641 ?	Feb. 28	North Vancouver, British Columbia	home	home	meat loaf	2(3)	7	72	N.V.C.D.	
642 ?	Feb. 28	Brantford, Ontario	take-out restaurant	?	mozzarella cheese	2(?)	?	?	?	
643 ?	Feb. 28	Toronto, Ontario	retail store	?	gin	3(3)	4-10	?	N.,dizziness	
644 ?	March 1	Brantford, Ontario	take-out restaurant	?	pizza (mushroom,pepperoni and cheese)	2(?)	1 1/2-5	?	?	
645 ?	March 2	Prince Albert, Saskatchewan	home	home	lobster	3(?)	14	20	limb numbness	
646 ?	March 3	Lindsay, Ontario	take-out restaurant	home	chicken with gravy	4(4)	13	3	N.V.C.D.	
647 ?	March 3	Niagara Falls, Ontario	home	home	roast beef and gravy	4(4)	1 1/2-27 mean 11	24	N.V.D.,dizziness	
648 ?	March 5	Bancroft, Ontario	home	home	potato salad	3(?)	8	30	V.D.	
649 ?	March 5	Kitchener, Ontario	retail store	?	chicken soup	2(2)	2	>72	N.F.H., constipation	one person hospitalized
650 ?	March 6	Thompson, Manitoba	take-out restaurant	take-out restaurant	fried chicken	5(5)	2	18	N.V.D.	
651 ?	March 6	Ottawa, Ontario	take-out restaurant	?	chicken	2(2)	6 1/2	?	N.V.C.H.,chills	
652 ?	March 8	Winnipeg, Manitoba	restaurant	restaurant	hamburger	3(3)	3 1/2	14	C.D.	
653 ?	March 10	Kamloops, British Columbia	retail store	?	Chinese food (pineapple chicken balls)	2(3)	48	96	V.C.D.F.P.	
654 ?	March 11	Brantford, Ontario	retail store	?	farmer-style pork sausage	3(?)	24	?	?	
655 ?	March 12	Etobicoke, Ontario	take-out restaurant	take-out restaurant	pastry	4(?)	11 1/2-17	?	?	
656 ?	March 14	Grand Bank, Newfoundland	social event	home	fried chicken, dressing,baked chicken or potatoes	21(25)	1	?	N.V.C.F.	pot luck dinner
657 ?	March 14	Waterloo, Ontario	restaurant	restaurant	chicken	2(?)	4 1/2	6	N.V.C.D.	
658 ?	March 15	Winnipeg, Manitoba	retail store	?	meat pie	3(3)	1-7 1/2	4-36	N.V.D.	

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659	?	March 15	Newmarket, Ontario	restaurant	restaurant	schnitzel,fries or garlic bread				4(7)	3-8	48	N.V.C.D.	
660	?	March 15	Scarborough, Ontario	restaurant	restaurant	chicken sauce				3(4)	7-12	24	N.C.D.,fainting	
661	?	March 16	London, Ontario	retail store	?	home baked beans				2(4)	12-14 1/2		24	V.C.D.
662	?	March 17	Saskatoon, Saskatchewan	retail store	?	wieners				3(3)	7 1/2-8	48	N.V.C.D.	
663	?	March 18	Saint John, New Brunswick	fish market	?	fish cakes				2(2)	19	>24	N.V.D.,malaise, dryness of mouth	
664	?	March 21	Red Deer, Alberta	nursing home	?	juices,milk or digestive cookies				68(204)	?	24	N.V.C.D.	
665	?	March 25	Guelph, Ontario	motel	motel	creme de menthe				3(?)	12	?	V.	
666	?	March 25	Richmond Hill, Ontario	take-out restaurant	take-out restaurant	chocolate milk				3(?)	12	?	?	
667	?	March 26	Fort McMurray, Alberta	restaurant	restaurant	pizza (cheese,pepperoni, tomato and hot peppers)				4(?)	5	10	N.V.C.D.	
668	?	March 26	Blainville, Quebec	sugar bush	sugar bush	multiple foods				10(?)	24	18-24	V.C.D.	
669	?	March 27	London, Ontario	school	school	lasagna				7(9)	22 1/2	3	N.C.	
670	?	March 27	Thamesville, Ontario	restaurant	restaurant	steak or sour cream				5(?)	1 1/2	?		
671	?	March 29	Ottawa, Ontario	fast food facility	fast food facility	cheeseburger and fries				2(?)	2-5	?	V.D.	
672	?	March 29	St. Thomas, Ontario	home	home	hamburger				4(?)	6 1/2	48	N.V.C.D.H.	
673	?	March 30	Mississauga, Ontario	retail store	retail store	strawberry yogurt				2(?)	up to 1/2	32	N.V.C.D.F.H.	

674 ?	March 31	Ottawa, Ontario	retail store	?	Easter chocolate	x	2(2)	3	?	V.D.	A.C.C.: 30,000/g
675 ?	April 2	Etobicoke, Ontario	restaurant	restaurant	blue cheese salad dressing		2(?)	5	?		
676 ?	April 5	Waterloo, Ontario	home	home	chicken,rabbit and pork pie		5(?)	16	>24	V.D.F.	
677 ?	April 5	Mersea Twp., Ontario	home	?	?		2(?)	1/2	24	N.V.C.D., dizziness	
678 ?	April 6	Clearbrook, British Columbia	home	home	cooked ham		8(20)	3	24	N.V.C.D.	
679 ?	April 6	Vancouver, British Columbia	home	home	turkey		2(3)	8	72	N.C.D.P.	
680 ?	April 7	Picton, Ontario	fast food facility	fast food facility	pizza with bacon and mushrooms		5(?)	4	?	?	
681 ?	April 8	Flamborough, Ontario	retail store	?	margarine		2(2)	?	?	N.	
682 ?	April 8	Kitchener, Ontario	hotel	hotel	beef bourgignon and salad		4(?)	4	?	V.C.D.	
683 ?	April 8	St. Catharines, Ontario	home	home	turkey with dressing		2(2)	12-21	36	N.C.D.	
684 ?	April 8	Montreal, Quebec	home	home	chips		5(5)	4-6	6	N.V.D.	
685 ?	April 9	Penticton, British Columbia	home	home	lasagna with mozzarella		3(3)	2	12	C.D.	
686 ?	April 9	Mississauga, Ontario	take out restaurant	home	chicken		2(?)	>24	?	N.V.C.D.F.	
687 ?	April 10	Kamloops, British Columbia	retail store	?	ham,mayonnaise,ice cream or sour cream		7(8)	26	48	N.V.D.	
688 ?	April 14	Fort McMurray, Alberta	home	home	meat pie		2(3)	4-12	16-28	N.C.D.F.	
689 ?	April 15	Brampton, Ontario	restaurant	restaurant	muffins		2(?)	?	?	?	
690 ?	April 15	St. Raphael, Ontario	home for mentally retarded	home for mentally retarded	?		13(?)	?	?	N.V.C.D.F.H.	
691 ?	April 15	St. Louis de Terrebonne, Quebec	home	home	beef		6(?)	9	48	N.V.C.D.F., numbness	
692 ?	April 18	Surrey, British Columbia	home	?	?		5(5)	12	24	N.V.C.D.F.P.	
693 ?	April 19	Montreal, Quebec	retail store	home	chicken		3(?)	24	5 days	N.V.C.D.(bloody),F.	

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694	?	April 20	Montreal, Quebec	restaurant	restaurant	submarine sandwich or meat				2(2)	24-30	?	N.V.C.D., dizziness, weakness	
695	?	April 21	Saskatoon, Saskatchewan	retail store	home	processed cheese slices				2(2)	1 1/2-6 1/2	4-12	N.V.D.	
696	?	April 22	Burnaby, British Columbia	retail store	?	all beef salami				3(4)	4	24	N.V.D.	
697	?	April 22	Delisle, Ontario	home	home	steak				2(2)	3 1/2-6 1/2	5 days	N.V.C.D.F., dizziness	
698	?	April 23	Edmonton, Alberta	retail store	?	canned green beans				4(4)	1 1/2-11 1/2	?	V.D.F.H.	
699	?	April 23	Niagara Falls, Ontario	retail store	retail store	chocolate				2(7)	?	?	V.C.D.	
700	?	April 24	Burnaby, British Columbia	home	?	?				3(4)	4	24	N.V.D.	
701	?	April 24	Kamloops, British Columbia	home	home	hamburger,cheddar cheese,home fries or popcorn				4(6)	4	8	N.V.C.H.	
702	?	April 25	Burns Lake, British Columbia	restaurant	restaurant	pork or chicken fillets				2(30)	5	48	N.V.D.	
703	?	April 25	Prince George, British Columbia	home	home	turkey,dressing, gravy or potato salad				7(7)	15	48	V.C.D.F.,chills	
704	?	April 25	Surrey, British Columbia	home	home	casserole containing salmon				5(5)	12	24	N.V.C.D.F.P.	
705	?	April 25	Scarborough, Ontario	retail store	manufacturing plant	fruit punch				5(5)	6	12	V.D.	
706	?	April 26	Vancouver, British Columbia	ferry	ferry kitchen	corned beef	X			10(14)	12	24	N.V.F.H.	one patient was positive for Yersinia in the stool
707	?	April 27	Edmonton, Alberta	home	home	turkey				5(5)	1	5	N.V.D.	
708	?	April 27	Ottawa, Ontario	restaurant	manufacturing plant	red wine				2(2)	12	?	stiffening of the joints	the wife was hospitalized for a short time

709 ?	April 27	Montreal, Quebec	restaurant	restaurant	mille feuille pastry		14(20)	18 1/2	?	N.V.C.D.F, dizziness	
710 ?	April 28	London, Ontario	restaurant	restaurant	pizza (tomato sauce, mushrooms,pepperoni and ham)		4(?)	12	?	N.V.C.D.	
711 ?	April 30	Red Deer, Alberta	restaurant	restaurant	pizza		3(4)	8	12	C.D.	
712 ?	April 30	Sherbrooke, Quebec	restaurant	restaurant	roast chicken		3(?)	2-12	10	N.V.C.D.	
713 ?	May 1	Vancouver, British Columbia	outdoor barbecue	outdoor barbecue	meat	X	10(65)	12	24	C.D.	B. subtilis: 6,000/g
714 ?	May 1	Sherbrooke, Quebec	take-out restaurant	?	fried chicken		3(?)	2-6	13	V.C.D.H.	
715 ?	May 2	Burnaby, British Columbia	retail store	?	Camembert cheese		2(2)	?	?	V.C.D.	
716 ?	May 3	Laval des Rapides, Quebec	restaurant	restaurant	Spanish omelet		2(2)	6	?	N.V.C.D.F.H	
717 ?	May 3	Montreal, Quebec	restaurant	restaurant	Chinese food		2(2)	1/2	8	N.V.C.D.H, dizziness	
718 ?	May 4-5	Ottawa, Ontario	home	home	hamburger,steak or stewing beef		3(4)	31-33	?	V.D.H.	
719 ?	May 5	Red Water, Alberta	distributor	?	shrimp		2(2)	8	12	N.C.D.H.	symptoms occurred on three separate occasions
720 ?	May 5	Manitowaning, Ontario	retail store	?	soup		2(2)	1/2	5	V.C.,numbness of arms and limbs	
721 ?	May 6	Mississauga, Ontario	home	home	pork chops,potato salad,beans or mushrooms		3(4)	10-27, mean 20	?	N.C.D.	
722 ?	May 7	Langley, British Columbia	take-out restaurant	?	fried chicken or coleslaw		3(4)	14	24	N.V.D.	
723 ?	May 7	Montmagny, Quebec	retail store	?	beef		4(?)	6	15	N.C.D.H.	
724 ?	May 8	Stony Plain, Alberta	camp	camp	turkey,roast beef,fish or vegetables		14(50)	?	?	V.D.	
725 ?	May 8-9	North York, Ontario	restaurant	restaurant	chicken or potato salad	X	8(?)	12 1/2	8	N.V.C.D.F.	low counts <10,000/g; but all victims felt symptoms to various degrees
726 ?	May 9	Parry Sound, Ontario	?	?	?		5(?)	1	?	D.	

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727	?	May 11	Montreal, Quebec	retail store	?	tuna				3(3)	4 1/2	>24	N.V.C.D.F.H., dizziness, convulsions	
728	?	May 12	Mississauga, Ontario	retail store	?	canned mushrooms				3(3)	10	1-1 week	V.C.D.	
729	?	May 13	Prince George, British Columbia	retail store	manufacturing plant	cheddar cheese		X		2(2)	2	12	N.C.D.	"moderate growth" of enterococci was found. No best before date on package
730	?	May 14	Ottawa, Ontario	take-out restaurant	take-out restaurant	pizza				3(4)	2 1/2-5	24	C.D.	
731	?	May 15	Toronto, Ontario	retail store	?	apple juice				2(2)	3	12-24	N.V.C.,tingling, dizziness,fingers turned blue,shakes	
732	?	May 18	Orleans, Ontario	take-out restaurant	restaurant	Chinese food (garlic spareribs)				2(2)	10-14	?	N.V.D.,dizziness	
733	?	May 20	Drayton Valley, Alberta	health care unit	health care unit	beef,mashed potatoes or cauliflower				20(?)	6	24	V.C.D.	
734	?	May 21	Coquitlam, British Columbia	restaurant	restaurant	salad bar				2(2)	7 1/2	24	V.C.D.H.	
735	?	May 21	Parry Sound, Ontario	take-out restaurant	?	?				2(?)	8 1/2	7	V.C.F.	
736	?	May 23	Oshawa, Ontario	retail store	?	chocolate bar				2(2)	4-6	12-18	N.V.	
737	?	May 24	Vancouver, British Columbia	restaurant	restaurant	hamburger				2(3)	7	12	N.V.D.	
738	?	May 26	Red Deer, Alberta	home	home	chicken or french fries				4(4)	8	24	N.V.C.D.	
739	?	May 27	Vancouver, British Columbia	retail store	?	ham				2(2)	16	24	N.C.D.	
740	?	May 27	Mississauga, Ontario	restaurant	restaurant	beef stew				3(4)	8-17, mean 11	36	N.V.D.	

741 ?	May 28	Stouffville, Ontario	home for the aged	home for the aged	mayonnaise		9(?)	7-8	?	?	
742 ?	May 29	Etobicoke, Ontario	restaurant	restaurant	caesar salad, dressing,bacon bits,parmesan cheese		2(?)	2 1/2	?	?	
743 ?	May 29	Montreal, Quebec	take-out restaurant	?	pizza		3(4)	2	12	V.D.	
744 ?	May 30	Mission, British Columbia	retail store	?	popsicle		4(4)	4	24	N.V.C.D.	
745 ?	May 31	Papineau, Quebec	home	home	barbot		2(?)	1/4-1/2	8	N., dizziness	
746 ?	June 4	Red Deer, Alberta	take-out restaurant	home	chicken		4(4)	20	24	N.V.D.	
747 ?	June 4	Montreal, Quebec	restaurant	restaurant	smoked meat or coleslaw		2(2)	2	24	N.C.D.	
748 ?	June 4	St. Etienne, Quebec	retail store	home	fiddleheads		3(?)	2	3	N.V.C.D.	
749 ?	June 4	Estevan, Saskatchewan	retail store	?	cucumbers		2(2)	>12	?	D.	
750 ?	June 5	North York, Ontario	home	home	tuna	X	8(?)	?	48	V.C.D.	A.C.C.: <10,000/g
751 ?	June 6	Vancouver, British Columbia	home	home	cooked ham		2(2)	2	48	N.V.C.D.	
752 ?	June 6	Belfast, Prince Edward Island	social in school hall	school	lobster burger		200(600)	?	?	?	no counts available
753 ?	June 8	Montreal, Quebec	home	home	potato salad		7(12)	8-36	9-24	N.V.C.D.F., weakness	
754 ?	June 10	Hope, British Columbia	out-of-doors	out-of-doors	fish		3(5)	2	24	N.H.,fatigue	
755 ?	June 10	Gloucester, Ontario	restaurant	restaurant	club sandwich		2(?)	36	?	V.C.D.F.	
756 ?	June 11	Toronto, Ontario	butcher shop	?	wieners		3(3)	?	?	D.,stomach upset	
757 ?	June 12	Belleville, Ontario	wholesaler	?	crabapples		5(?)	1	?	N.,upset stomach	
758 ?	June 12	Pincourt, Quebec	restaurant	restaurant	chicken thighs		2(?)	9	24	N.V.C.D.H.	
759 ?	June 13	Whitehorse, North West Territories	home	home	hamburger		2(2)	4	12	N.C.D.	

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760	?	June 13	Kitchener, Ontario	restaurant	restaurant	pizza				2(?)	immediate	?	V.	
761	?	June 14	Kamloops, British Columbia	retail store	?	pork sausages				3(3)	8	24	N.V.	
762	?	June 15	London, Ontario	retail store	?	sausage				2(2)	7-9	?	V.D.	
763	?	June 16	Hamilton, Ontario	home	home	beef				40(?)	14	1	C.D.	
764	?	June 17	Winnipeg, Manitoba	restaurant	restaurant	omelet				3(4)	3 1/2	?	N.V.D.	
765	?	June 17	Ottawa, Ontario	fast food facility	?	milk and strawberry milkshake				4(5)	5-6	?	N.V.C.D.	
766	?	June 17	Saskatoon, Saskatchewan	home	home	lasagna				2(2)	6 1/2	24	V.D.	
767	?	June 18	Hepworth, Ontario	day care centre	day care centre	?				8(?)	8	?	N.V.C.D.F.,chills	
768	?	June 18	Ste. Adèle, Quebec	home	restaurant	pizza				2(?)	4	4	N.V.C.D.	
769	?	June 19	Sechelt, British Columbia	retail store	?	crab meat salad				2(2)	2	24	N.V.D.	
770	?	June 19	Bracebridge, Ontario	retail store	?	chocolate ice cream				3(?)	5 1/2	24	N.V.	
771	?	June 19	Etobicoke, Ontario	fast food facility	fast food facility	hamburger				4(?)	2 1/2	?	?	
772	?	June 19	Montreal, Quebec	take-out restaurant	?	Chinese food				2(2)	2	24	N.V.C.D.	
773	?	June 23	Coquitlam, British Columbia	retail store	?	2% milk				3(3)	24	30	N.V.C.D.	
774	?	June 24	Leduc, Alberta	restaurant	restaurant	Chinese food (ribs, rice, chicken balls, chow mein)				3(3)	9	24	V.C.D.	
775	?	June 24	Kitchener, Ontario	fast food facility	fast food facility	cheeseburger,fish or chicken nuggets				3(?)	2 1/2	>12	N.V.D.F.H.	

776 ?	June 25	Cambridge, Ontario	home for the aged	home for the aged	chicken or salad		9(?)	13	6	N.C.D.	
777 ?	June 26	Kelowna, British Columbia	retail store	?	chicken		2(2)	4	8	N.V.C.D.	
778 ?	June 26	Langley, British Columbia	home	home	cooked ham		10(10)	30	48	N.V.C.D.	
779 ?	June 26	London, Ontario	retail store	?	clam chowder		2(2)	5	?	V.	
780 ?	June 27	Chateauguay, Quebec	restaurant	restaurant	beef bourgignon		64(?)	8	24	N.V.C.D.	
781 ?	June 27	Regina, Saskatchewan	restaurant	restaurant	Chinese food (sweet and sour spareribs)		2(?)	2	4	V.C.	
782 ?	June 28	North York, Ontario	take-out restaurant	take-out restaurant	macaroni and green salads	X	2(2)	immediate	24	N.V.D.H.	A.C.C.: 60,000/g
783 ?	June 30	Westbank, British Columbia	retail store	?	chicken		2(2)	24	72	C.D.	
784 ?	June 30	Hull, Quebec	restaurant	restaurant	roast chicken		3(?)	48	?	N.V.D.	
785 ?	June 30	Regina, Saskatchewan	retail store	?	apple juice		2(2)	immediate	?	V.	
786 ?	July 5	Kelowna, British Columbia	home	home	halibut		3(3)	24	48	N.V.C.D.	
787 ?	July 5-8	Ottawa, Ontario	retail store	?	watermelon		2(2)	?	?	H.,sleepiness, abdominal discomfort	
788 ?	July 6	Mississauga, Ontario	take-out restaurant	take-out restaurant	pepperoni		4(?)	3 1/2	12	V.D.F.	
789 ?	July 7	Vancouver, British Columbia	restaurant	restaurant	pork chops		2(2)	2	24	V.C.D.	
790 ?	July 8	Mississauga, Ontario	cafeteria	cafeteria	wieners		3(?)	1/2	2	N.V.	
791 ?	July 9	Dartmouth, Nova Scotia	hospital	?	canned tuna		4(?)	8-20	?	V.D.	
792 ?	July 10	Dartmouth, Nova Scotia	retail store	?	watermelon		3(3)	?	?	N.V.C.D.H.	
793 ?	July 11	Nicolet, Quebec	camp	camp	multiple foods		20(?)	11	8	N.V.D.	
794 ?	July 12	Coquitlam, British Columbia	restaurant	restaurant	potato salad		7(7)	12	24	N.V.D., prostration	
795 ?	July 13	North Vancouver, British Columbia	retail store	?	shrimp		2(2)	6	24	V.C.D.	

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796	?	July 14	Ottawa, Ontario	hotel	hotel	eggs benedict				9(13)	7 1/2-28	?	N.V.D.F.	
797	?	July 15	Edmonton, Alberta	retail store	?	chicken,beef,egg roll,ribs,sausage				2(?)	?	?	N.V.C.D.F.	
798	?	July 15	Halifax, Nova Scotia	retail store	?	apple juice				2(2)	1 1/2	?	V.D.	
799	?	July 15	Mississauga, Ontario	retail store	retail store	salami luncheon meat				3(?)	4	24	N.D.F.	
800	?	July 16	Leduc, Alberta	take-out restaurant	home	Chinese food (egg roll, sweet and sour sauce, won ton soup,beef and broccoli)				2(?)	15	?	V.D.	left-overs used
801	?	July 16	Vancouver, British Columbia	retail store	?	meat and mixed vegetables				2(2)	2	12	N.,prostration	
802	?	July 16	Baddeck, Nova Scotia	retail store	?	apple juice				2(2)	1 1/2	1 day	V.D.	
803	?	July 21	Mission, British Columbia	restaurant	restaurant	Chinese food (chicken fried rice,sweet and sour pork,breaded shrimp)				2(2)	7	12	N.V.C.D.	
804	?	July 23	London, Ontario	restaurant	restaurant	Chinese food				4(4)	13-14	12	N.C.D.,dizziness	
805	?	July 24	Clinton, Ontario	restaurant	restaurant	breaded veal with cheese				3(?)	80-96	?	?	
806	?	July 26	Victoria, British Columbia	restaurant	restaurant	Chinese food (rice, cashew chicken,beef and broccoli)				2(2)	2	48	N.C.	
807	?	July 28	Oliver, British Columbia	retail store	home	curried chicken or crab				5(5)	?	24	N.V.C.D.	
808	?	July 28	Sarnia, Ontario	restaurant	restaurant	hamburger or pizza				2(4)	12	?	V.C.D.	
809	?	July 28	Toronto, Ontario	retail store	?	lasagna				3(4)	12	48-60	N.V.C.D.H.,chills, weakness	

810 ?	July 31	London, Ontario	home	home	macaroni and potato salads	2(2)	2	36	C.D.	
811 ?	Aug. 1	Port Moody, British Columbia	home	home	carrot cake	4(4)	6	48	V.D.	
812 ?	Aug. 2	Kelowna, British Columbia	market	farm	fruit	2(2)	12	16	N.V.C.D.	test for insecticides negative
813 ?	Aug. 3	Maple Ridge, British Columbia	take-out restaurant	?	fried chicken	4(4)	10	24	C.D.	
814 ?	Aug. 3	Prince George, British Columbia	retail store	?	salami luncheon meat	3(3)	19	72	N.C.D.	
815 ?	Aug. 4	Ladysmith, British Columbia	retail store	?	bologna	2(2)	8	16	N.V.C.	
816 ?	Aug. 4	Montreal, Quebec	fast food facility	fast food facility	meat	5(6)	1/2-13 1/2, mean 5 1/2	12	N.C.D.	
817 ?	Aug. 6	Markham, Ontario	retail store	?	canned pork	2(3)	1-4	2 days	N.V.C.D.H.	one case hospitalized overnight
818 ?	Aug. 7	Kamloops, British Columbia	retail store	?	pizza (pepperoni)	3(3)	3	12	N.V.C.D.F.	
819 ?	Aug. 7	Regina, Saskatchewan	restaurant	restaurant	slush (crushed ice with artificial flavouring)	4(?)	1/2	1	N.V.C.D.	
820 ?	Aug. 11	Richmond, British Columbia	restaurant	restaurant	pancakes	3(3)	1	48	N.C.	
821 ?	Aug. 11	Cambridge, Ontario	restaurant	restaurant	Chinese food (egg rolls)	3(?)	8	?	N.V.D.	
822 ?	Aug. 11	Waterloo, Ontario	?	?	iced cake	3(?)	1/2	?	N.C.	
823 ?	Aug. 12	Victoria, British Columbia	delicatessen	delicatessen	ham	3(3)	2	14	N.V.C.D.F.	
824 ?	Aug. 16	London, Ontario	fast food facility	fast food facility	hamburger or french fries	2(?)	4	3-14	N.V.C.D., diaphoresis	
825 ?	Aug. 17	Mission, British Columbia	restaurant	restaurant	french fries	3(4)	10	48	N.V.C.D.	
826 ?	Aug. 17	Vancouver, British Columbia	retail store	?	peanut butter	2(2)	1	1	N.	
827 ?	Aug. 18	London, Ontario	restaurant	restaurant	chicken sauce	4(285)	20 1/2	24	N.D.	
828 ?	Aug. 18	Oshawa, Ontario	theatre	theatre	?	2(?)	3 1/2	8	N.V.D.	

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829	?	Aug. 18	Petawawa, Ontario	armed forces base mess hall	armed forces base mess hall	?				6(?)	3	3	N.V.	
830	?	Aug. 19	Winnipeg, Manitoba	restaurant	restaurant	chicken or salad dressing				2(?)	5	12	C.D.	
831	?	Aug. 20	Ottawa, Ontario	restaurant	restaurant	pizza				2(?)	6	?	C.D.	
832	?	Aug. 21	Red Deer, Alberta	restaurant	restaurant	salad (vegetables, olives,cheese or dressing)				2(2)	1 1/2	24	C.D.	
833	?	Aug. 24	Abbotsford, British Columbia	home	home	salad				4(4)	4	31	N.V.C.D., prostration	
834	?	Aug. 24	Surrey, British Columbia	home	home	barbecued chicken				24(33)	4	48	N.V.C.D., prostration	
835	?	Aug. 25	Delta, British Columbia	restaurant	restaurant	pizza				4(4)	4	12	N.V.C.D., prostration	
836	?	Aug. 26	Scarborough, Ontario	retail store	home	ham				2(2)	6	12-24	V.C.D.F.H.,chest pains	
837	?	Aug. 27	Hull, Quebec	restaurant	restaurant	submarine				5(?)	1/2	2-12	N.V.C.	
838	?	Aug. 30	London, Ontario	home	home	pork chops				2(3)	3 1/2	19 1/4	N.V.C.D.,chills	
839	?	Aug. 30	Regina, Saskatchewan	retail store	?	canned mushrooms				4(?)	4	24	V.C.	
840	?	Sept. 2	Regina, Saskatchewan	home	home	pork chops				2(?)	12	12	V.C.D.	
841	?	Sept. 3	Maple Ridge, British Columbia	restaurant	restaurant	pizza				2(2)	12	48	V.C.F.	
842	?	Sept. 3	Sidney, British Columbia	retail store	?	crab				2(2)	8	14	N.V.C.	
843	?	Sept. 3	Markham, Ontario	restaurant	restaurant	fried chicken				4(?)	2	24	V.C.D.	
844	?	Sept. 3	Orangeville, Ontario	restaurant	restaurant	mayonnaise				5(?)	5	?	?	

845 ?	Sept. 7	London, Ontario	restaurant	restaurant	egg salad sandwich	3(3)	5-6	?	V.D.,chills	
846 ?	Sept. 8	Pickering, Ontario	restaurant	restaurant	salad dressing mix	2(?)	14	?	N.C.D.	
847 ?	Sept. 9	Surrey, British Columbia	restaurant	restaurant	fish and chips	4(5)	3	15	N.D.	
848 ?	Sept. 10	Brantford, Ontario	restaurant	restaurant	Chinese food (egg roll,fried rice)	3(?)	3-5	?	V.D.	
849 ?	Sept. 12	Wetoka, Alberta	hospital	hospital	turkey	7(13)	6	?	V.C.D.	
850 ?	Sept. 12	Cornwall, Ontario	home	home	chocolate pie with cream topping	2(?)	8	?	N.C.D.,dizziness, weakness	
851 ?	Sept. 14	Scarborough, Ontario	restaurant	restaurant	souvlaki	2(2)	3	5	N.V.C.D.H.	2 cases were unconnected
852 ?	Sept. 15	North York, Ontario	retail store	?	apple juice	2(2)	4	3 days	C.D.P.,thirst, chills,weakness, dizziness,dehydration	
853 ?	Sept. 16	Kamloops, British Columbia	retail store	?	fruit	5(5)	14	24	N.V.C.F.	
854 ?	Sept. 17	Mission, British Columbia	retail store	?	apple juice	2(2)	2	8	N.H.,prostration	
855 ?	Sept. 17	Vancouver, British Columbia	retail store	?	tuna	2(2)	2-3	2-3 days	N.V.C.D.,chills	
856 ?	Sept. 18	Welland, Ontario	retail store	?	tuna	2(?)	21	26	V.C.D.	
857 ?	Sept. 19	New Westminster, British Columbia	bakery	?	cake	2(2)	1	24	N.V.C.D.F.	
858 ?	Sept. 20	Simcoe, Ontario	retail store	?	pizza	2(?)	1 1/4	?	V.C.D.	
859 ?	Sept. 21	Ottawa, Ontario	restaurant	restaurant	chicken	2(2)	14-16	?	C.D.	
860 ?	Sept. 23	Regina, Saskatchewan	home	home	beef	2(?)	3	15	N.V.C.D.	
861 ?	Sept. 25	Waterford, Ontario	restaurant	restaurant	?	4(?)	4-7 1/2	?	?	
862 ?	Sept. 26	Wetoka, Alberta	school	school	submarine sandwich with roast beef	27(?)	1/2	24	N.V.C.D.	
863 ?	Sept. 27	Brampton, Ontario	restaurant	restaurant	chicken,steak or zucchini	5(7)	5	5	N.V.C.D.F.	

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864	?	Sept. 27	London, Ontario	nursing home	nursing home	?				13(?)	?	?	?	
865	?	Sept. 30	London, Ontario	restaurant	restaurant	beef or chicken				2(100)	8-8 1/2	?	V.C.D.	
866	?	Sept. 30	St. Jérôme, Quebec	fast food facility	fast food facility	hamburger				2(2)	3	18	N.V.C.D.	
867	?	Oct. 2	Coquitlam, British Columbia	retail store	?	canned sardines				2(2)	8	12	N.C.D.	
868	?	Oct. 5	Langley, British Columbia	home	home	ham or cooked turkey				12(14)	24	36	N.V.C.D.F.H.	
869	?	Oct. 5	New Richmond, Quebec	restaurant	restaurant	breaded clams				2(2)	7-12	?	V.D.F.	
870	?	Oct. 6	North Vancouver, British Columbia	home	home	cooked ham		X		3(3)	2	48	N.V.C.D.	scant growth of Aeromonas hydrophila observed
871	?	Oct. 6	Victoria, British Columbia	retail store	?	wieners				3(3)	5	30	N.V.D.	
872	?	Oct. 6	London, Ontario	restaurant	restaurant	ham or cheese				2(2)	8	7	N.V.C.D.	
873	?	Oct. 9	Vancouver, British Columbia	restaurant	restaurant	Chinese food				3(3)	7	24	V.C.D.	
874	?	Oct. 9	Toronto, Ontario	retail store	?	bottled nectar				3(?)	2-3	48	C.D.	
875	?	Oct. 13	Kingston, Ontario	home	home	roast turkey with gravy and stuffing				8(?)	5 1/2	?	?	
876	?	Oct. 13	Mississauga, Ontario	home	?	fish				3(3)	6 1/2-9	24	N.V.C.D.	
877	?	Oct. 14	Red Deer, Alberta	take-out restaurant	?	fried chicken,french fries				8(8)	24	48	N.V.C.D.	
878	?	Oct. 14	Sooke, British Columbia	home	home	turkey				7(9)	15	24	N.V.C.D.F.	
879	?	Oct. 14	Montreal, Quebec	retail store	home	tuna				2(3)	3 1/2	6	N.V.C.D.	

880 ?	Oct. 15	London, Ontario	restaurant	restaurant	shrimp	4(37)	1	36	?
881 ?	Oct. 17	Winnipeg, Manitoba	retail store	?	soft drink	2(2)	1/2	6-9	C.D.H.
882 ?	Oct. 18	Maple Ridge, British Columbia	bakery	?	cake	3(3)	6	96	V.C.D.
883 ?	Oct. 19	Ste. Foy, Quebec	home	home	roast chicken	3(3)	4	?	N.V.C.D.F.H.
884 ?	Oct. 20	Vernon, British Columbia	fast food facility	fast food facility	chicken	2(2)	4	12	N.V.C.F.,prostration
885 ?	Oct. 20	Kingston, Ontario	convenience store	?	beef and pork sausages	2(?)	?	?	?
886 ?	Oct. 21	Sturgeon, Alberta	restaurant	restaurant	pizza (mushrooms,pepperoni and ham)	2(2)	8	>24	N.C.D.
887 ?	Oct. 21	Guelph, Ontario	retail store	?	fish	5(?)	4 1/4	>48	N.V.D.
888 ?	Oct. 23	Etobicoke, Ontario	restaurant	restaurant	salad	2(?)	4	?	?
889 ?	Oct. 25	Bruce Mines, Ontario	retail store	?	raspberry yogurt drink	3(3)	?	?	N.C.
890 ?	Oct. 26	Coquitlam, British Columbia	restaurant	restaurant	Chinese food (chicken fried rice)	9(11)	30	48	V.D.
891 ?	Oct. 27	Terrace, British Columbia	restaurant	restaurant	potato salad,ham,turkey, meatballs,beef or salmon	11(39)	12	24	N.V.C.
892 ?	Oct. 28	Duncan, British Columbia	retail store	?	salmon loaf	3(4)	18	24	N.V.D.
893 ?	Oct. 29	Kitchener, Ontario	hospital	hospital	tomato juice	9(?)	?	>24	D.
894 ?	Oct. 30	Brampton, Ontario	restaurant	restaurant	liver,onions,vegetables, or fruit salad	2(2)	38-39 1/2	42	V.C.D.H.F.
895 ?	Oct. 30	Ottawa, Ontario	fast food facility	fast food facility	cheeseburger	2(4)	18-24	?	V.C.D.F.
896 ?	Oct. 30	Montreal, Quebec	school cafeteria	school cafeteria	beef bourgignon with rice	5(614)	272	5 1/2	N.V.C.D.
897 ?	Nov. 1	Port Moody, British Columbia	restaurant	restaurant	Chinese food (beef and broccoli and almond chicken)	2(2)	7	48	N.V.C.D.
898 ?	Nov. 1	Winnipeg, Manitoba	restaurant	restaurant	chicken crepe	2(2)	2	28-30	N.C.D.

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899	?	Nov. 1	Mississauga, Ontario	restaurant	restaurant	chicken sauce				2(?)	8	?	V.C.D.	
900	?	Nov. 2	Surrey, British Columbia	retail store	?	sausage or cheese				12(14)	30	48	N.V.C.	
901	?	Nov. 2	Surrey, British Columbia	restaurant	restaurant	potato salad				9(31)	17	96	N.V.D.	
902	?	Nov. 3	Kamloops, British Columbia	home	home	antipasto				2(4)	12	24	N.	
903	?	Nov. 3	Stratford, Ontario	retail store	?	garlic sausage				3(3)	2-7	?	?	
904	?	Nov. 3	Longueuil, Quebec	restaurant	restaurant	hot dog and poutine (french fries, cheese and gravy)	X			2(?)	6	?	?	2 people were ill, Campylobacter detected in one person's stool
905	?	Nov. 4	Winnipeg, Manitoba	retail store	?	canned oysters				2(2)	1 1/2-2	18	V.C.D.F.H.	
906	?	Nov. 4	Ste. Brigide, Quebec	home	home	tuna salad				2(2)	4 3/4	36	N.V.C.F.	
907	?	Nov. 5	Lumsden, Saskatchewan	hotel	hotel	steak				3(?)	2 1/2	4	V.D.,abdominal cramps	
908	?	Nov. 6	North York, Ontario	hotel	hotel	?				18(?)	?	?	N.V.C.D.F.H., nightmares,cramping of legs & back,fatigue	
909	?	Nov. 6	Montreal, Quebec	home	home	chicken				3(3)	4 3/4	12	V.C.H., dizziness	
910	?	Nov. 7	Chatham, Ontario	home	home	chicken				3(?)	2 1/2	?	?	
911	?	Nov. 7	Sunderland, Ontario	home	home	spaghetti and meat sauce				2(?)	2-4 1/2	?	D.	
912	?	Nov. 8	North York, Ontario	home	home	lamb		X		4(?)	8	?	V.C.D.	low counts of <10,000 A.C.C/g
913	?	Nov. 9	Carp, Ontario	retail store	?	barbecued chicken		X		2(2)	24	?	V.	B. cereus: 15,000/g

914 ?	Nov. 11	Brampton, Ontario	retail store	?	pizza	4(4)	2-3	2	V.C.D.H.	
915 ?	Nov. 11	Montreal, Quebec	restaurant	restaurant	gravy	2(2)	2 1/2	12	N.V.D.H., swollen face	
916 ?	Nov. 12	Espanola, Ontario	retail store	?	hamburger with gravy	2(2)	2	3 1/2	V.,weakness,cold sweat	one patient hospitalized
917 ?	Nov. 12	St. Catharines, Ontario	home	take-out restaurant	chicken,coleslaw	3(?)	4	14	V.D.	
918 ?	Nov. 14	Winnipeg, Manitoba	restaurant	restaurant	chicken with gravy	3(3)	2	72	D.	
919 ?	Nov. 14	Sarnia, Ontario	retail store	?	steak	4(41)	2	12	V.C.	
920 ?	Nov. 15	Niagara Falls, Ontario	home	home	meat loaf	4(6)	1/2-13	8	N.V.D.	
921 ?	Nov. 17	Nanaimo, British Columbia	restaurant	?	beef soup or macaroni salad	6(12)	12	24	N.V.C.D.F.	
922 ?	Nov. 18	Winnipeg, Manitoba	restaurant	restaurant	chicken with gravy	2(3)	9	12	N.V.C.D.F.	
923 ?	Nov. 18	Prince Albert, Saskatchewan	hotel	hotel	chicken	3(14)	5-6	5	N.V.C.,chills	
924 ?	Nov. 18-20	Saskatoon, Saskatchewan	retail store	?	cheese	2(2)	4 1/2	1/2-1	N.V.C.	no other complaints were received by the store
925 ?	Nov. 19	Nepean, Ontario	fast food facility	fast food facility	hamburger or chicken	3(4)	5-6	?	V.C.D.H.	
926 ?	Nov. 19	Paris, Ontario	take-out restaurant	take-out restaurant	fried chicken or macaroni salad	2(?)	7 1/2	?	V.C.D.H.	
927 ?	Nov. 21	Winnipeg, Manitoba	retail store	?	fruit	2(2)	4	3	N.C.	no other complaints were reported
928 ?	Nov. 21	Assiniboia, Saskatchewan	retail store	?	chili con carne	3(?)	4-8	?	N.V.D.H.	
929 ?	Nov. 23	St. Chrysostome, Quebec	social	catering company	buffet	39(?)	24-48	?	N.V.H.	
930 ?	Nov. 25	St. John's, Newfoundland	retail store	?	grapes	4(4)	?	?	V.D.	no other complaints from store
931 ?	Nov. 25	St. Hyacinthe, Quebec	retail store	home	fresh oysters	3(?)	4	?	N.V.	
932 ?	Nov. 26	Kamloops, British Columbia	fast food facility	fast food facility	chicken	3(3)	2	48	N.V.D.F.H.	
933 ?	Nov. 27	Chatham, Ontario	fast food facility	fast food facility	hamburger	2(?)	2 1/2	?	?	

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934	?	Nov. 30	Mississauga, Ontario	restaurant	restaurant	pizza				2(?)	2	49	N.V.C.D.F.	
935	?	Dec. 1	Prince George, British Columbia	retail store	?	canned luncheon meat				3(3)	2	4	N.V.C.F.	
936	?	Dec. 3	Burnaby, British Columbia	home	home	ribs				2(2)	15	24	N.C.D.	
937	?	Dec. 3	Mission, British Columbia	school cafeteria	cafeteria	sandwiches				2(2)	6	24	N.V.D.	
938	?	Dec. 4	Ottawa, Ontario	restaurant	restaurant	Chinese food (beef chop suey)				2(4)	5-5 1/2	?	V.D.F.	
939	?	Dec. 4	Regina, Saskatchewan	retail store	?	canned beef noodle soup				2(?)	5	12	V.C.	
940	?	Dec. 5	Belleville, Ontario	take-out restaurant	take-out restaurant	fried chicken or roast beef				4(?)	7-14	?	V.	
941	?	Dec. 9	Etobicoke, Ontario	home	home	roast pork				2(?)	3	?	?	
942	?	Dec. 9	Trenton, Ontario	home	home	chicken				5(?)	1/2	?	?	
943	?	Dec. 9	Beauport, Quebec	home	home	stew				2(2)	2	24	N.V.C.D.F.	
944	?	Dec. 10	Moose Jaw, Saskatchewan	retail store	?	canned fruit salad				2(4)	6-11	24	N.V.C.	one case hospitalized
945	?	Dec. 11	Duncan, British Columbia	home	home	baked salmon				2(2)	7	24	N.V.D.	
946	?	Dec. 11	Pemberton, British Columbia	retail store	?	sausage				6(6)	6	48	N.V.C.D.F.	
947	?	Dec. 11	Toronto, Ontario	home	home	mincemeat				9(16)	18	up to 4 days	N.V.C.D.H.	pot luck luncheon with numerous food items; the only common food was the mincemeat
948	?	Dec. 11-12	Trois Rivières, Quebec	school	school	milk				116(?)	12	12-24	N.V.D.	60 children became sick Dec. 11 and 56 more on Dec. 12.

949 ?	Dec. 12	North Vancouver, British Columbia	retail store	?	ham and cheese sandwich		2(2)	4	48	V.C.D.F.	
950 ?	Dec. 12	Regina, Saskatchewan	home	home	roast beef		3(3)	12	12	D.	
951 ?	Dec. 13	Brandon, Manitoba	hotel	catering company	salad bar		50(200)	12-72	6-72	N.V.C.D.F.H., weakness	banquet Christmas party for hospital staff. No food was available for sampling. Temporary staff used for banquet
952 ?	Dec. 14	North York, Ontario	cafe	cafe	cheeseburger		9(?)	9	48	N.V.D.F.H.	
953 ?	Dec. 14	Regina, Saskatchewan	home	?	turkey,deer,sausage or egg nog		10(?)	30	1 day	V.C.D.	
954 ?	Dec. 16	Etobicoke, Ontario	restaurant	restaurant	gravy		100(?)	?	15-63	?	
955 ?	Dec. 17	Agassiz, British Columbia	restaurant	restaurant	soup		2(2)	12	24	N.V.D.	
956 ?	Dec. 17	Delisle, Quebec	home	home	paté		3(3)	1/2-7 1/2	12	N.V.C.F.H.	
957 ?	Dec. 17	Montreal, Quebec	restaurant	restaurant	rice		10(18)	3-12, mean 6 1/2	4	N.C.D.H.	
958 ?	Dec. 19	North York, Ontario	restaurant	?	?	X	6(?)	1 1/2-3 1/2	18	N.C.D.H.,chills	low counts <10,000/g
959 ?	Dec. 20	Vancouver, British Columbia	home	home	egg nog protein supplement		2(2)	6	24	N.V.C.D.	patients hospitalized
960 ?	Dec. 21	Huron County, Ontario	restaurant	restaurant	veal cutlet and gravy		2(?)	7 1/2-9		?	
961 ?	Dec. 23	Melville, Saskatchewan	retail store	?	baby clams		4(4)	?	?	?	
962 ?	Dec. 24	Mount Albert, Ontario	home	take-out restaurant	chicken or coleslaw		3(?)	4 1/2	?	V.D.,fatigue	
963 ?	Dec. 25	Chatham, Ontario	take-out restaurant	?	fried chicken and gravy		2(?)	2 1/2	24	?	
964 ?	Dec. 26	Burnaby, British Columbia	home	home	béarnaise sauce		3(3)	1/2	6 1/2	N.V.C.D.	
965 ?	Dec. 26	Montreal, Quebec	home	home	sandwiches		3(3)	24	48-96	N.C.D.H., dizziness	
966 ?	Dec. 27	Kitchener, Ontario	retail store	?	tuna		2(2)	2 1/2	?	?	

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967	?	Dec. 28	Cambridge, Ontario	home	home	chicken breasts				2(?)	9	5-7 days	N.V.C.D.,dizziness	
968	?	Dec. 29	Mississauga, Ontario	take-out restaurant	take-out restaurant	Chinese food				4(?)	12	<5 days	N.V.C.D.F.	
969	?	Dec. 29	Regina, Saskatchewan	restaurant	restaurant	Hawaiian pizza (ham and pineapple)		X		2(?)	2	5	N.V.D.	A.C.C.: 60,000/g one case hospitalized
970	?	Dec. 31	Vancouver, British Columbia	restaurant	restaurant	smoked salmon				6(8)	10	48	N.V.C.D.F.	
971	?	Dec. 31	Winnipeg, Manitoba	retail store	?	taco chips				2(2)	5-6 1/2	12-18	N.V.D.,chills	only people who ate the taco chips were ill
972	?	Dec. 31	Winnipeg, Manitoba	retail store	?	cola				4(4)	8-13	18-24	N.V.D.,chills	
973	?	Dec. 31	Don Mills, Ontario	retail store	?	chicken or wieners				2(2)	10	?	?	
974	?	Dec. 31	Saskatoon, Saskatchewan	liquor store	?	red wine				2(2)	2-4	12-24 minutes	N.V.C.	

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MICROBIOLOGICAL														
	BACILLUS													
1	B.cereus 900,000/g	Jan. 1	Calgary, Alberta	restaurant	restaurant	noodle soup		X		2(?)	?	?	?	
2	B.cereus 2,000,000/g	Jan. 1	Peterborough, Ontario	restaurant	restaurant	barbecued chicken and sauce		X		2(3)	7 1/2	12	C.,dizziness	
3	B.cereus 2,000,000/g	Jan. 20	Milton, Ontario	restaurant	restaurant	veal		X		5(?)	5-6	12-18 dehydration	N.D.,	
4	B.cereus >100,000/g	March 4	Vancouver, British Columbia	restaurant	restaurant	stuffed cornish hen		X		2(2)	1-3	?	N.V.D.	Cornish game hen stuffed with cooked rice, spices and pieces of meat
5	B.cereus 5,600,000/g	April 12	Calgary, Alberta	home	home	soup		X		3(?)	?	?	N.,gas	
6	B.cereus >200,000/g	April 28	Vankleek Hill, Ontario	retail store	?	infant formula		X		1(1)	?	<24	C.,loss of appetite	
7	B.cereus >200,000/g	May 8	Hamilton, Ontario	restaurant	restaurant	pizza		X		7(35)	3 1/2	1	V.D.	fecal streptococci: 100,000/g;
8	B.cereus >200,000/g	June 13	Hamilton, Ontario	nursing home	nursing home	rice pudding		X		1(?)	?	?	?	A.C.C.: 500,000/g
9	B.cereus >200,000/g	June 16	Ottawa, Ontario	restaurant	restaurant balls and rice)	Chinese food (chicken		X		2(6)	5 1/2 dizziness	?	V.C.D.,	A.C.C.: 410,000/g
10	B.cereus >1,000,000/g	June 19	Chetwynd, British Columbia	restaurant	restaurant	Chinese food (chicken chop chop suey and mushroom chow mein)		X		2(?)	1/3-5	12-14	N.V.C.D.	both foods had the same counts
11	B.cereus 80,000,000/g	June 21	Burnaby, British Columbia	restaurant	restaurant	Chinese food (beef fried rice)	X	X		2(?)	2	24	N.V.C.D.	rice and chicken were prepared in large amounts and left to cool at room temperature for up to 6 hours before refrigeration. Reheated briefly before serving. One stool yielded 60,000 B.cereus/g
12	B.cereus >200,000/g	Aug. 7	Fergus, Ontario	camp	camp	beef stew		X		51(?)	?	?	N.D.F.	coliforms: >2,400,000/g
13	B.cereus 240,000/g	Aug. 10	Ottawa, Ontario	take-out restaurant	take-out restaurant	Chinese food (chicken fried rice)		X		2(2)	3	?	N.V.C.H., chills	
14	B.cereus 1,200,000/g	Aug. 19	Montreal, Quebec	restaurant	restaurant	Chinese food (rice)		X		3(3)	1 1/2	2-6	N.V.	

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15	B.cereus 180,000,000/g	Aug. 21	Shawinigan Lake, British Columbia	camp	camp kitchen	rice pudding		X		22(89)	3 1/2-19	12	N.V.C.D.	pudding had been left at room temperature for 6 hours before serving. Ten late-occurring illnesses not typical of B.cereus incubation periods or symptoms.
16	B.cereus 590,000,000/g	Sept. 6	North Vancouver, British Columbia	restaurant	restaurant	Chinese food (fried rice)		X		17(19)	1-6	?	V.D.	5 different parties became ill after eating rice that had been prepared 2 days earlier and allowed to cool overnight at room temperature. Rice was then reheated briefly and served.
17	B.cereus >2,000,000/g	Dec. 13	Ottawa, Ontario	take-out restaurant	take-out restaurant	Chinese food (egg rolls)		X		1(2)	1 1/2	?	N.V.	food held at improper storage temperatures
	CAMPYLOBACTER													
18	C.jejuni	Jan. 10	Laval, Quebec	restaurant	restaurant	shishkebab	X			2(?)	?	?	N.D.	
19	C.jejuni	Feb. 21	Mont-Joli, Quebec	sugar bush	sugar bush	raw milk and cream	X			40(?)	72	? F.H.	N.C.D.(bloody),	
20	C.jejuni	July 27	Brampton, Ontario	restaurant	restaurant	chicken dinner and chicken salad	X	X		1(5)	23-25	1 week	V.C.D.	
21	C.jejuni	Aug. 10-17	St. Mary's, Ontario	farm	home	chicken dressing	X			3(4)	63	165	C.D.(bloody), chills	two patients ill on Aug. 10, one secondary case on Aug. 17
22	C.jejuni	Sept. 2	Chomedey, Quebec	delicatessen	delicatessen	smoked meat	X			2(?)	12	?	C.D.F.	
23	C.jejuni	Sept. 12	Laval, Quebec	farm	farm	raw milk	X			4(?)	?	?	C.D.F.	
24	C.jejuni	Sept. 16	Richmond, Quebec	farm	farm	raw milk	X			1(?)	?	?	D.F.	
25	C.jejuni	Oct. 3	Ottawa, Ontario	retail store	?	meat balls	X	X		2(3)	24	?	N.C.D.	
26	C.jejuni	Oct. 20	Laval, Quebec	restaurant	restaurant	Chinese food	X			3(?)	6-10	?	N.V.C.D.	
27	C.jejuni	Nov. 26-Dec. 9	San Josef, British Columbia	armed forces base	armed forces base	?	X		X	132(1200)	72	?	?	32 clinical specimens confirmed as having C.jejuni including stools from food handler

28	Campylo-bacter sp.	Jan. 15	Sarnia, Ontario	take-out restaurant	?	chicken	X		2(2)	7	?	V.C.D.F.	
29	Campylo-bacter sp.	March 12	Stratford, Ontario	home	home	raw milk	X		1(?)	?	?	?	
30	Campylo-bacter sp.	April 5	Newboro, Ontario	farm	farm	raw milk	X		1(?)	?	?	?	
31	Campylo-bacter sp.	June 7	Toronto, Ontario	restaurant	restaurant	mussels and clams	X			2(2)	15	?	V.C.D.F.
32	Campylo-bacter sp.	July 13	Vancouver, British Columbia	?	?	?	X		2(2)	12	5 days	V.C.D.F.	
33	Campylo-bacter sp.	July 26	Markham, Ontario	retail store	?	veal cutlets,potato or tomato sauce	X		3(?)	11 1/2-17 1/2	?	?	
34	Campylo-bacter sp.	Aug. 10	Bathurst, New Brunswick	home	home	chicken	X	X	1(?)	12	3 days	C.D.(bloody)	
	CLOSTRIDIUM BOTULINUM												
35	C.botulinum type E	March	Nain, Newfoundland	home	home	seal meat	X	X	2(?)	?	?	?	one case fatal
36	C.botulinum type E	Sept. 20	Sanikiluaq, Northwest Territories	home	home	fermented seal flipper	X	X	4(11)	10	?	N.V.,dry throat, difficulty swallowing, difficulty breathing, voice hoarse, somnolent	flipper had unusual taste and fermented longer than usual. antitoxin given to all who had had eaten the flippers.
37	C.botulinum type E	Oct.	Fort Chimo, Quebec	home	home	seal meat	X		1(?)	?	?	?	one case fatal
	CLOSTRIDIUM PERFRINGENS												
38	C. perfringens 1,000,000/g	Jan. 22	Quebec, Quebec	restaurant	restaurant	meatball stew		X	125(?)	3-18	18	?	
39	C. perfringens 20,000,000/g	Feb. 2	Owen Sound, Ontario	nursing home	nursing home	cold meat		X	5(42)	12-28	48	N.D.	
40	C. perfringens	Feb. 28	Port Alberni, British Columbia	home	in transit	chili con carne		X	6(6)	5 1/2-11	48	N.C.D.P.,chills, sweating	sample of homemade chili con carne yielded heavy growth of Clostridium perfringens. Chili was cooked at home, transported without refrigeration and reheated at ski resort.
41	C. perfringens 340,000/g	March 12	Willowdale, Ontario	retail store	retail store	beef		X	1(?)	?	?	?	
42	C. perfringens >200,000/g	April 15	Ottawa, Ontario	restaurant	restaurant	chicken	X	X	5(6)	12	?	N.C.D.	enterotoxin producing C. perfringens isolated from stools of all cases

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43	C. perfringens	April 23	Chilliwack, British Columbia	restaurant	restaurant	chicken crepes		X		27(30)	3-14	3-14	C.D.	heavy growth of Clostridium perfringens
44	C. perfringens	May 10	Prince George, British Columbia	wedding banquet at farm	home caterers	meat pie or salads	X			>14(?)	20-24	?	C.D., shivers, chills	large numbers of Clostridium perfringens isolated from 6 stool specimens
45	C. perfringens >100,000/g	May 11	Scarborough, Ontario	take-out restaurant	take-out restaurant	chicken with gravy	X			3(5)	18-25	36	C.D.,chills	C. perfringens isolated from 3 out of 5 patients' stool samples
46	C. perfringens 900,000/g	May 24	Burnaby, British Columbia	take-out restaurant	take-out restaurant	pizza	X			2(2)	8-9	8-12	N.C.D.	
47	C. perfringens >200,000/g	July 3	Burlington, Ontario	hotel	hotel	roast beef	X	X		2(?)	?	?	C.D.H.	beef was served for brunch after which two people became ill. Beef apparently smelled very bad when thawed. It was unclear as to when the roast beef was cooked and where it was kept
48	C. perfringens 12,500,000/g	July 9	Chemanius, British Columbia	restaurant	restaurant	Mexican food (cooked beans in burritos)		X		3(3)	9-10	15	C.D.F.	
49	C. perfringens >1,000,000/g	July 12	Kamloops, British Columbia	wedding banquet	catering company	roast beef		X		90(130)	2-36	24-36	N.V.C.D.	one stool specimen also yielded >1,000,000 C.perfringens/g
50	C. perfringens	July 14	Vancouver, British Columbia	restaurant	restaurant	Indian food (chicken curry, lamb/spinach curry, vegetable curry, rice and peas, lentil soup, salad or yogurt dish)	X			7(?)	10-11	?	C.D.	stool specimens from 4 patients had >1,000,000 C.perfringens/g
51	C. perfringens	July 15	Scarborough, Ontario	restaurant	restaurant	chicken	X			3(3)	3 1/2-12	24	C.D.	C. perfringens found in stool specimens. Symptoms and incubation period indicate C.perfringens.
52	C. perfringens 1,300,000,000/g	July 20	Moricetown, British Columbia	home	home	home-canned salmon		X		7(7)	2 1/2	12	C.D.	unopened jar of salmon canned previous day was tested and yielded high count of C.perfringens/g
53	C. perfringens 3,400,000/g	Aug. 1-2	Vancouver, British Columbia	restaurant	restaurant	Mexican food (chicken mixture used in enchilada and tacos)	X	X		4(?)	9 1/2-13	?	V.D.	2 separate incidents from same restaurant on subsequent days. 2 stool specimens: 55,000,000 and 63,000,000 C.perfringens/g

54	C. perfringens >200,000/g	Aug. 16	Don Mills, Ontario	country club	country club	salad		X	10(100)	12-14	>48	N.V.C.D.	high counts of C. perfringens isolated from various samples of salad bar items
55	C. perfringens	Aug. 24-25	Bruce Mines, Alberta	barbecue at stampede	out door barbecue	smoked roast	X	X	14(1400)	7-8	?	C.D.H.,gas	only 44 of 400 interviewed; therefore, number ill could have been much higher. Roasts were double-wrapped in aluminum foil and smoked for 8 hours at 140°-170°F and frozen for one month. For the stampede, the roasts were thawed and reheated in the smoker. Warm meat was kept at room temperature until eaten - between 30 min. and 3 hours and 30 min. Some of the roasts were improperly thawed and reheated allowing growth of C.perfringens. One stool specimen collected was positive for C.perfringens.
56	C. perfringens 100,000/g	Oct. 3	Saskatoon, Saskatchewan	restaurant	restaurant	ribs		X	2(2)	9	24	C.D.	
57	C. perfringens >1,000,000/g	Oct.13	London, Ontario	restaurant	restaurant	turkey,gravy and dressing	X	X	11(15)	6 1/2-18 1/2	?	N.C.D.	
58	C. perfringens 2,400,000/g	Nov. 3	North York, Ontario	day care	catering company	shepherd's pie containing beef		X	13(?)	?	?	?	shepherd's pie held at inadequate temperature for an extended period of time
	ESCHERICHIA												
59	E.coli O157:H7	March 15	Woodstock, Ontario	restaurant	restaurant	steak	X		4(4)	?	?	?	
60	E.coli O157:H7	April 8-22	Sarnia, Ontario	farm	farm	raw milk	X	X	47(74)	1-15 days (median 6 days)	many weeks	C.D.(bloody)	E. coli: >2,000,000/g kindergarten children (3 different classes) visited dairy farm on school trip and drank raw milk. Some children with hemolytic uremic syndrome.
61	E.coli O157:H7	April 17	Manotick, Ontario	day care	day care	macaroni and tomatoes	X	X	16(28)	3 1/2-22	?	V.D.	E. coli isolated from stools
62	E.coli O157:H7	May 9	Windsor, Ontario	restaurant	restaurant	hamburger	X	X	2(?)	3 days	3 days	C.D.	E. coli: >100,000/g isolated from hamburger
63	E.coli O157:H7	May 23	London, Ontario	nursing home	nursing home	?			7(?)	?	?	D.(bloody)	
64	E.coli O157:H7	June 24-July 19	Edmonton, Alberta	nursing home	nursing home	hamburger	X		16(?)	24-36	?	N.C.D.(bloody)	1 death resulted from this outbreak
65	E.coli O157:H7	July 6	Mississauga, Ontario	restaurant	restaurant	mushrooms and green beans	X		3(3)	10-14	29	V.C.D.	

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66	E.coli O157:H7	Oct. 16	North York, Ontario	?	?	hamburger and chicken	X			3(?)	?	?	N.V.C.D.(bloody),F.H.	
	SALMONELLA													
67	S.agona	Oct. 16	Ottawa, Ontario	restaurant	restaurant	chicken	X			3(?)	17	?	?	
68	S. enteriditis	Jan. 28	Coaticook, Quebec	restaurant	restaurant	?	X		X	3(?)	?	?	N.V.C.D.F.	
69	S. enteriditis	Aug. 19	Magog, Quebec	hospital	hospital	?	X		X	9(?)	?	?	N.V.C.D.F.	
70	S. enteritidis	Sept. 9	Toronto, Ontario	hospital	hospital	bread crumbs and flour	X	X		22(?)	?	?	N.V.C.D.F	bread crumbs and flour, used for breading chicken, liver and pork chops, were stored at room temperature between uses. Food handlers frequently handled other (uncooked) foods during the time they were breading foods. There were 22 symptomatic cases and 5 asymptomatic. Salmonella enteritidis isolated from stools and from blood (1 patient) and wound (1 patient). Outbreak began as food related and then was also spread by person-to-person route.
71	S. enteriditis	Oct. 6	Toronto, Ontario	restaurant	restaurant	?	X			8(?)	?	?	?	
72	S.haardt	May 16	Timmins, Ontario	retail store	retail store	barbecued chicken	X			5(8)	18-36	?	V.D.	improper holding temperature in warming oven and time lapse during transportation to home
73	S.hadar	Jan. 22	Ottawa, Ontario	restaurant	restaurant	chicken patties	X			2(?)	13	?	V.D.	
74	S.hadar	March 1	Ottawa, Ontario	restaurant	restaurant	chicken	X	X		3(3)	5-9	?	V.C.D.	
75	S.hadar	Oct. 27	North York, Ontario	restaurant	restaurant	chicken	X		X	12(?)	8	?	?	
76	S. heidelberg	June 28	Winnipeg, Manitoba	banquet	catering company	turkey	X			6(?)	48	2 days-2 weeks	N.C.D.F.	

77	S. heidelberg	Sept. 11	Timmins, Ontario	restaurant	restaurant	seafood	X	X		16(?)	?	?	N.V.C.D.F.	
78	S.london	March 8	Brampton, Ontario	retail store	retail store	ham	X			3(3)	1/2	?	N.V.D.C.	
79	S.muenster	Jan.-Feb.	Tavistock, Ontario	farm	farm	raw milk	X	X		2(4)	?	5 days	D.F.	continual milk-borne outbreaks in a farmer's family due to consumption of raw milk. Two children were positive for Campylobacter in Oct./85
80	S.muenster	Nov. 25	Southampton, Ontario	farm	farm	raw milk	X			3(?)	?	?	?	
81	S.newport	Sept. 9	Brampton, Ontario	retail store	retail store	cooked ham	X		X	3(3)	14-18	>48	V.D.F., body achy	sanitizer not used when cleaning meat-cutting equipment. S.abaetetoba also found in ham
82	S.nima	Jan.-Oct.	British Columbia, Alberta, Saskatchewan, Manitoba, Ontario	retail store	manufacturing plant	imported chocolate coins	X	X		7(7)	?	?	D.	7 new cases identified as continuation of outbreak which began in fall, 1985.
83	S. schwarzengrund	Nov. 21	Vancouver, British Columbia	delicatessen	?	roast beef		X		2(2)	8-12	9	N.V.D., dizziness	
84	S. schwarzengrund	Dec. 7	Etobicoke, Ontario	restaurant	restaurant	roast beef,curried chicken,devilled eggs or liver pate	X			20(?)	12-18	?	?	
85	S. schwarzengrund	Dec. 10	Borden, Ontario	restaurant	restaurant	chicken	X			7(7)	9	?	N.V.C.	
86	S.thompson	Aug. 3	Winnipeg, Manitoba	club	catering company	chicken	X			25(64)	24-60	7 days	N.C.D.F.	suspected temperature abuse
87	S. typhimurium	Jan. 31	Bouctouche, New Brunswick	out-of-doors	out-of-doors	shellfish (scallops and shrimp)	X			3(?)	2-3 weeks	4 months	C.F.H.,chills	area receives effluent from Bouctouche sewage lagoon, not approved for harvesting of shellfish
88	S. typhimurium	Feb. 9	Bouctouche, New Brunswick	out-of-doors	out-of-doors	shellfish (mussles and clams)	X	X		1(?)	3 weeks	2 months	N.D.F.H.,chills, malaise,back pain	same source as for incident #87.
89	S. typhimurium	March 15	Calgary, Alberta	restaurant	restaurant	chicken	X			2(?)	9	?	V.C.D.	
90	S. typhimurium	April 12	Winnipeg, Manitoba	club	club	roast beef and chicken	X	X		68(125)	48	up to 7 days	N.V.C.D.F., weakness,dizziness	possible carrier among staff; cross-contamination the most likely factor
91	S. typhimurium	April 26	St.Thomas, Ontario	social event	catering company	roast beef,ham and scalloped potatoes	X	X		19(500)	24-120	96	C.D.F.	
92	S. typhimurium	Aug. 4	Terrace, British Columbia	home	home	roast turkey	X			2(4)	24	7 days	N.V.C.D.F.H.P.	
93	S. typhimurium	Aug. 19	Terrace, British Columbia	retail store	?	chicken wieners	X			4(5)	36-48	2 days-7 days	C.D.F.	4 family members positive for Salmonella typhimurium

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94	S. typhimurium	Aug. 23	North York, Ontario	wedding reception	catering company	chicken coq au vin	X	X		22(22)	5-70	?	N.V.C.D.F.H., chills	of 33 people who attended the wedding reception, 22 persons consumed the chicken coq au vin. 2 were hospitalized. 19 people submitted stool samples - 16 were positive for S. typhimurium. Several guests observed that the chicken was cold, undercooked, and unappetizing.
95	S. typhimurium	Oct. 16	Brampton, Ontario	home	home	chicken	X			4(14)	36-56	6 days	N.V.C.D.F.H.	
96	S. typhimurium	Nov. 25	Toronto, Ontario	?	restaurant	chicken	X			2(5)	2 1/2	?	?	cross-contamination between raw poultry and prepared foods.
97	S. typhimurium	Dec. 26	Kingston, Ontario	retail store	home	turkey	X			3(3)	30	up to 1 week	V.C.D.F.	
98	Salmonella group B	Feb. 16	Montreal, Quebec	restaurant	restaurant	?	X			14(324)	9-11	>5 days	N.V.C.D.F.H., dizziness, weakness	
99	S.berta, S.heidelberg	May 20	Whitby, Ontario	restaurant	restaurant	duck	X			6(9)	22	?	V.C.D.F.	Salmonella berta and heidelberg isolated from stools of cases. Problems with respect to handling of raw foods in restaurant.
100	S.thompson, S.typhimurium	Jan. 15	Belleville, Ontario	hotel	hotel	?	X			16(?)	?	?	?	
101	Salmonella sp.	Jan. 22	Valleyfield, Quebec	restaurant	restaurant	chicken	X	X		9(12)	4-12	24	N.C.D.	
102	Salmonella sp.	Jan. 28	Coalicook, Ontario	restaurant	restaurant	?	X		X	3(?)	?	?	N.V.C.D.F.	
103	Salmonella sp.	March 12	Toronto, Ontario	retail store	manufacturing plant	cookies	X			2(2)	?	?	?	plant closed due to Salmonella outbreak
104	Salmonella sp.	March 15	Fergus, Ontario	?	?	quail eggs		X		1(?)	?	?	?	eggs tested positive for Salmonella (serotype unknown)

105	Salmonella sp.	May 21	Pangnirtung, North West Territories	hotel	hotel	?	X		3(?)	?	?	?	hotel closed on Sept. 18, 1986. One of the primary reasons for closure was raw sewage which was allowed to accumulate outside the hotel. This situation had also occured in Sept. 1985. Patients were 2 adults and 1 infant
106	Salmonella sp.	June 3	Montreal, Quebec	restaurant	restaurant	sushi	X		3(3)	36	?	C.D.F.	
107	Salmonella sp.	June 13	Alma, Ontario	home	home	raw milk	X		1(?)	?	?	?	
108	Salmonella sp.	July 13	Toronto, Ontario	retail store	?	cheddar cheese		X	2(?)	approx. 72	?	D.	
109	Salmonella sp.	July 21	Toronto, Ontario	restaurant	restaurant	cheeseburger,french fries, or milkshake	X		3(3)	19	?	?	
110	Salmonella sp.	July 27	Windsor, Ontario	restaurant	restaurant	frogs legs	X	X	1(1)	?	?	N.V.C.D.F.	
111	Salmonella sp.	Aug. 12	Alma, New Brunswick	?	?	ham and chicken sandwiches	X		4(?)	?	?	V.D.	
112	Salmonella sp.	Aug. 22	Bancroft, Ontario	home for the aged	home for the aged	eggs	X		11(?)	?	?	?	raw eggs were consumed as health food
113	Salmonella sp.	Sept. 1	Brampton, Ontario	home	home	?	X		3(5)	?	?	D.	
114	Salmonella sp.	Sept. 6	Peterborough, Ontario	hotel	hotel	turkey	X		18(65)	5-66	?	N.V.C.D.F.	24 lb turkey cooked only 4 hours
115	Salmonella sp.	Sept. 6	Dunbar, Ontario	restaurant	restaurant	barbecued chicken and sauce	X		2(3)	?	?	?	4 stools and 1 blood specimen positive
116	Salmonella sp.	Oct. 9	Drummondville, Quebec	retail store	?	chicken	X	X	11(?)	?	?	?	Salmonella isolated from raw chicken samples submitted
117	Salmonella sp.	Oct. 10	Iqaliut, North West Territories	school	school	?	X		3(7)	?	2 days-2 weeks	N.C.D.F.H.,bloating, thirst,chills, lack of appetite, weakness,dizziness	
118	Salmonella sp.	Nov. 1	London, Ontario	restaurant	restaurant	liver and onions		X	2(2)	24-48	48	V.C.D.F.H.	Salmonella isolated in low numbers from liver
119	Salmonella sp.	Nov. 10	Sept-Iles, Quebec	butcher shop	butcher shop	chicken	X	X	4(?)	?	?	V.C.D.F.	Salmonella isolated from both patient and chicken
120	Salmonella sp.	Nov. 20	Drummondville, Quebec	hospital	hospital	chicken salad	X	X	X 1(?)	?	?	N.V.C.D.F.	

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	STAPHYLOCOCCUS													
121	S.aureus >5,600,000/g	Jan. 1	Calgary, Alberta	restaurant	restaurant	cake		X		1(?)	6-12	?	V.D.	
122	S.aureus	Jan. 3	Coquitlam, British Columbia	restaurant	restaurant	cheeseburger	X			2(5)	5	12	N.V.	vomitus yielded 3,000 S.aureus/g. No leftover cheeseburger available for testing
123	S.aureus >2,000,000/g	Jan. 9	Toronto, Ontario	?	?	crab		X		1(?)	?	?	?	also, group D Streptococcus 1,800,000/g
124	S.aureus	Jan. 17	Orillia, Ontario	retail store	retail store	sausage		X		2(2)	7	?	?	2 out of 4 isolates of S.aureus showed presence of enterotoxin A
125	S.aureus 220,000/g	Jan. 29	Brockville, Ontario	retail store	retail store	ham			X	1(?)	4	?	N.V.D.	
126	S.aureus 5,600,000/g	March 15	Calgary, Alberta	home	home	raw milk			X	1(?)	1-1 1/2	?	V.	
127	S.aureus >200,000/g	March 15	Windsor, Ontario	?	?	ravioli		X		2(?)	?	?	?	
128	S.aureus >240,000/g	May 11	Sudbury, Ontario	restaurant	restaurant	pasta	X	X		3(3)	1-2	8-10	V.C.D.	S. aureus isolated from stools and pasta
129	S.aureus	May 16	Burnaby, British Columbia	restaurant	restaurant	spinach tortellini and linguini		X		2(?)	2-3	?	N.V.	spinach tortellini and linguini yielded heavy growth of S.aureus. Follow-up sample of frozen linguini from new batch yielded 5,000 S.aureus/g.
130	S.aureus >3,000,000/g	June 1	Midhurst, Ontario	retail store	?	chicken		X		4(4)	<12	?	?	
131	S.aureus 100,000/g	June 12	Calgary, Alberta	home	home	devilled eggs		X		3(?)	?	?	?	
132	S.aureus 200,000/g	June 12	Calgary, Alberta	home	home	cheese		X		2(?)	?	?	?	
133	S.aureus 5,600,000/g	June 12	Calgary area, Alberta	home	home	turkey		X		1(?)	?	?	?	
134	S.aureus >2,000,000/g	July 14	Brockville, Ontario	retail store	home	ham		X		1(?)	1 1/2	?	V.D.,fainting	

135	S.aureus	July 20	Wiarton, Ontario	?	?	?	X		1(?)	?	?	V	moderate growth of S.aureus from vomitus
136	S.aureus	July 28	Vancouver, British Columbia	retail store	?	sausage or canned spaghetti	X		3(3)	?	>24	V.C.D.	stool of one patient yielded heavy growth of S.aureus
137	S.aureus 5,600,000/g	Aug. 8	Calgary, Alberta	home	home	ham		X	3(?)	?	?	?	
138	S.aureus >200,000/g	Aug. 15	Oakville, Ontario	restaurant	restaurant	cannelonl		X	3(?)	?	?	?	
139	S.aureus 1,000,000/g	Sept. 8	Halifax, Nova Scotia	retail store	?	ham and cheese sandwich		X	2(2)	2-7	15	V.C.D.,cold sweats,weakness, dehydrated	
140	S.aureus >2,000,000/g	Oct. 2	Toronto, Ontario	?	?	ice cream bar		X	1(?)	4	?	?	
141	S.aureus >2,000,000/g	Oct. 14	Scarborough, Ontario	cafeteria	cafeteria	egg salad sandwich		X	1(?)	2 3/4	?	?	S.aureus produced enterotoxin type A
142	S.aureus >200,000/g	Oct. 16	Niagara Falls, Ontario	retail store	retail store	cheese		X	4(4)	96	?	?	
143	S.aureus	Oct. 26	Winnipeg, Manitoba	restaurant	restaurant	Chinese food	X		1(?)	8	2 days	N.V.	high counts of S. aureus isolated from stool
144	S.aureus >2,000,000/g	Nov. 9	Toronto, Ontario	social event	catering company	veal		X	100(?)	5 1/2-12	11	N.V.C.D.	
145	S.aureus	Nov. 15	Shelburne, Nova Scotia	youth camp	youth camp	hamburger-macaroni casserole	X		9(11)	?	?	N.V.C.D.	six girls as well as 3 counsellors were ill after consuming the macaroni casserole, left at room temperature to cool for 6-7 hours. The casserole was prepared in bulk. No food available for testing. S. aureus isolated from stools (low counts)
146	S.aureus	Nov. 18	Regina, Saskatchewan	fast food facility	fast food facility	hamburger	X	X	1(2)	4-4 1/2	2	V.C.D.F.	S. aureus isolated from stool and burger
147	S.aureus	Nov. 20	Regina, Saskatchewan	fast food facility	fast food facility	perogies	X		1(1)	1	12	N.V.	S. aureus isolated from stool
148	S.aureus	Nov. 20	Winnipeg, Manitoba	restaurant	restaurant	Chinese food (chicken chow mein)	X		2(2)	2	>12	N.C.D.	time and temperature abuse noted; also, possible cross-contamination. Stool specimens positive for S. aureus producing enterotoxin A
149	S.aureus	Dec. 1	Regina, Saskatchewan	take-out restaurant	take-out restaurant	Chinese food	X	X	3(4)	1 1/2	16	V.C.D.	S.aureus isolated from stool and food

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	STREPTOCOCCUS													
150	suspect Streptococcus group D >2,000,000/g	Feb. 13	Burlington, Ontario	fast food facility	fast food facility	submarine sandwich		X		2(?)	8	12-14	N.V.C.	
151	suspect Streptococcus group D >2,000,000/g	March 15	Burlington, Ontario	?	?	roast beef		X		2(?)	6-12	?	D.	
152	suspect Streptococcus group D >2,000,000/g	April 16	Windsor, Ontario	retail store	?	bologna		X		1(?)	3	?	?	
153	suspect Streptococcus group D >2,000,000/g	May 9	London, Ontario	retail store	?	cottage cheese		X		2(3)	12 1/2	7	C.D.,back pain	
154	suspect Streptococcus group D >2,000,000/g	May 17	Niagara Falls, Ontario	restaurant	restaurant	meatballs		X		1(?)	3	72	N.V.C.D.F.H.P	improper warming of foods on steam table. A.C.C.: >2,000,000/g
155	suspect Streptococcus group D >2,000,000/g	June 10	Hamilton, Ontario	nursing home	nursing home	roast beef sandwich (submarine)		X		1(?)	?	?	?	A.C.C.: >2,000,000/g;
156	suspect Streptococcus group D >2,000,000/g	June 28	Hamilton, Ontario	restaurant	restaurant	steak		X		2(?)	9	56	N.V.C.D.F.	
157	suspect Streptococcus group D >2,000,000/g	July 21	Burlington, Ontario	home	home	roast beef		X		2(2)	6-12	?	N.C.D.	
158	suspect Streptococcus group D >2,000,000/g	Aug. 17	Middlesex, Ontario	retail store	home	roast beef		X		3(4)	1-14	28	?	roast beef kept in a cooler not cool enough to provide proper refrigeration

	YERSINIA												
159	Y.entero-colitica	Aug. 22-Aug. 24	Perth, Ontario	home	home	raw milk	X	X	3(3)	72	?	D.	
160	Y.entero-colitica	Dec. 1	Owen Sound, Ontario	home	home	raw milk	X	X	1(1)	?	?	?	
	MULTIPLE BACTERIAL SPECIES												
161	B.cereus, C.perfringens	March 15	Vancouver, British Columbia	restaurant	restaurant	Indian food (curried chicken and beef)		X	2(2)	2-15	25	N.C.D.	curried chicken: 100,000 C.perfringens/g and 3,000 B.cereus/g. curried beef: 25,000 B.cereus/g
162	B.cereus, S.aureus	June 6	Hamilton, Ontario	restaurant	restaurant	Chinese food		X	1(?)	?	?	?	B. cereus: >200,000/g; S. aureus: 170,000/g
163	B.cereus, S.aureus	July 3	Vancouver, British Columbia	home	home	chicken		X	1(1)	8	?	V.D.	S.aureus: 1,000,000/g; B.cereus: 10,000,000/g
164	B.cereus, C.perfringens, S.aureus	Sept. 26	London, Ontario	restaurant	restaurant	seafood rice, and macaroni salad		X	≥10(?)	4	?	N.V.D.	seafood rice: >2,000,000 C.perfringens/g, >2,000,000 B.cereus/g, >2,400,000 E.coli/g, >2,000,000 fecal streptococci/g macaroni salad: 68,000 C.perfringens/g, >2,000,000 S.aureus/g, >2,000,000 B.cereus/g, >2,400,000 E.coli/g, >2,000,000 fecal streptococci/g
165	C.jejuni, S.brandenburg	Jan. 6-7	Toronto, Ontario	home	home	homemade sausage	X		2(2)	12	72-96	C.D.	freshly made sausages consisting or raw pork and beef were eaten
166	C. perfringens, Salmonella sp.	June 1	Brighton, Ontario	social event	catering company	buffet	X		80(135)	7 1/2	?	N.V.C.D., chills	Salmonella and high counts of C. perfringens isolated from stool samples submitted
167	E.coli, S.aureus	Jan. 1	Cambridge, Ontario	restaurant	restaurant	cheese		X	1(?)	?	?	?	E. coli: >2,400,000/g; S. aureus: 1,500,000/g
168	E.coli, S.aureus	July 6	Mississauga, Ontario	hotel	hotel	cream puffs with custard		X	15(30)	4	?	V.C.D.,chills, dizziness	E.coli: >2,400,000/g; S.aureus: >2,000,000/g cream puffs obtained from a hotel and served at a home party.
169	S.aureus, E.coli 018:K76	Sept. 25	Toronto, Ontario	restaurant	restaurant	seafood crepe		X	3(?)	?	?	?	E. coli: >240,000/g; S. aureus: >200,000/g
	VIRAL												
170	Norwalk-like virus	April 7	Sudbury, Ontario	restaurant	restaurant	macaroni salad, spaghetti, chicken, coleslaw	X		8(12)	21 1/2-82 1/2	36-48	N.V.C.D.F.H.	Norwalk-like virus found in stool of one patient tested.

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171	Norwalk-like virus	Nov.13-17	Sault Ste. Marie, Ontario	nursing home	nursing home	?	X			93(277)	?	?	N.V.D.(severe)	65 of the 150 residents and 26 of the 127 staff members suffered symptoms. Staff members who were ill were removed from the workplace until symptom-free for 48 hours. The outbreak began on one floor of the facility but, after 4 days, had spread to the other 2 floors. Norwalk-like virus particles were identified from stool samples from 3 of the patients. This outbreak of Norwalk-like virus gastroenteritis was typical of many reported in the winter months. Initial cases probably foodborne
172	picorno-virus	Jan. 3	Ottawa, Ontario	nursing home	nursing home	?	X			9(326)	7->168	18-24	V.D.	A.C.C.: >2,000,000/g; 4 patient's stool samples were positive for picornovirus
173	picorno-virus	June 7-8	Scarborough, Ontario	hospital	hospital	?	X			196(1496)	12-48	12	N.V.D.	probably source is food handler but samples from handler were not submitted for testing
	MOLD													
174	suspect mold	Feb. 3	Hamilton, Ontario	retail store	?	bottled soft drink		X		2(2)	2	?	V.,severe stomachache	greenish chunks of mold in bottom of bottled soft drink
175	suspect mold	Feb. 12	Winnipeg, Manitoba	retail store	retail store	apple juice		X		2(2)	6	?	C.	strong smell noticed when juice opened; mold slime on surface of drink
176	suspect mold	March 15	Sharbot Lake, Ontario	retail store	retail store	canned ginger ale		X		3(4)	?	?	C.D.	complaint of off-taste with sludge at bottom of can. Soft drink very old stock, (>1 year old). One can found to contain mold.
177	suspect mold	April 16	Scarborough, Ontario	retail store	manufacturing plant	bottled beer		X		1(1)	?	?	V.	moldy paper found in bottle of beer
178	suspect mold	May 25	Trenton, Ontario	retail store	manufacturing plant	apple juice		X		1(1)	?	?	?	chunks of mold in bottle of juice

179	suspect mold	July 22	Willowdale, Ontario	retail store	manufacturing plant	bottled beer	X	1(?)	2	72	N.C.	mold noticed on interior of bottle after contents were consumed. Complainant noticed off taste upon consumption. After going to sleep (<2 hours after consumption) - case was restless all night and woke approximately every hour with severe nausea and cramping. Manufacturer admitted that the bottle was improperly washed
180	suspect mold	Oct. 21	Brantford, Ontario	retail store	manufacturing plant	dairy spread	X	3(3)	?	?	C.	black lines in product appear to be mold; product smelled putrid
181	suspect mold	Oct. 21	London, Ontario	retail store	manufacturing plant	bottled beer	X	1(1)	<12	?	C.	chunks of mold and dirt in bottle
182	suspect mold	Oct. 29	Welland, Ontario	retail store	manufacturing plant	bottled soft drink	X	1(1)	?	<48	N.V.H.,dry heaves,burning in mouth and throat	pH 3.52; mold-greenish clumps found in bottle
183	suspect mold	Oct. 31	Toronto, Ontario	retail store	manufacturing plant	bottled beer	X	1(1)	2-3	?	V.	mold found in bottle
184	suspect mold	Nov. 12	Mississauga, Ontario	retail store	manufacturing plant	orange juice	X	1(1)	?	<60	?	patient hospitalized
185	suspect mold	Nov. 17	Joliette, Quebec	retail store	home	orange drink	X	2(?)	1/2	3	N.V.C.D.H.	mold growth found in container
186	suspect mold	Nov. 27	Don Mills, Ontario	retail store	retail store	margarine	X	1(1)	5 min.	1	N.V.F.H.,sore throat	mold noted on lid, product may not have been stored refrigerated, no lot numbers on packages.
187	suspect mold	Dec. 23	Vancouver, British Columbia	retail store	?	bottled beer	X	1(1)	immediate	≈72	N.D.F.	heavy mold growth in one bottle only
	YEAST											
188	suspect yeast	Jan. 11	Lorraine, Quebec	retail store	home	bottled soft drink	X	6(?)	1-3	?	N.V.C.D.H.	particles (identified as yeast) found floating in bottle
189	suspect yeast	Feb. 9	North York, Ontario	retail store	retail store	grapefruit juice	X	1(1)	?	?	heartburn	juice past expiry date, fermentation occurred
190	suspect yeast	March 12	St.Albert, Alberta	retail store	bakery	cake	X	5(5)	6-24	52	V.C.D.F.	yeast: 25,000/g
191	suspect yeast	May 1	Chatham, Ontario	retail store	?	beer	X	1(1)	3/4	48	N.	fermentation occurred
192	suspect yeast	May 17	Guelph, Ontario	retail store	manufacturing plant	canned orange juice	X	1(1)	1	?	N.,lightheadedness	fermentation occurred, yeast and Lactobacillus in product

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193	suspect yeast	May 20,	Pickering, Ontario	retail store	manufacturing plant	bread		X		1(?)	?	?	N.C.,burning sensation	wild yeast contamination of product. Complainants reaction may be derived from sensitivity to wild yeast outgrowth.
194	suspect yeast	June 13	St.Albert, Alberta	retail store	?	cake		X		5(8)	6-24	72	V.D.F.	yeast: 13,000/g
195	suspect yeast	July 2	Mississauga, Ontario	retail store	manufacturing plant	apple juice		X		1(?)	1-1 1/2	<48	dizziness, kidney problems	pin hole in can detected; allowing air to enter can and allow spoilage
196	suspect yeast 100,000/ml	July 30	Montreal, Quebec	retail store	home	juice		X		1(?)	6	?	H.,itching and swelling	
197	suspect yeast	Aug. 7	Brantford, Ontario	retail store	manufacturing plant	boxed fruit punch		X		1(?)	immediate	?	N.	stretching in paper packaging resulted in tearing and leakage allowing contamination
198	suspect yeast	Oct. 12	Blind River, Ontario	retail store	retail store	apple juice		X		1(1)	11	?	C.	pin hole in can allowed yeast to contaminate the juice and grow
199	suspect yeast	Nov. 6	Mississauga, Ontario	retail store	manufacturing plant	bottled orange juice		X		1(1)	?	?	?	closure problem in plant allowed fermentation of product. Complainant hospitalized 2 days after drinking juice
200	suspect yeast	Nov. 23	Montreal, Quebec	home	home	bottled ketchup		X		1(?)	?	?	N.H.,burning sensation in stomach	yeast: 10,000/g; opened bottled of ketchup kept in cupboard
201	suspect yeast	Dec. 7	London, Ontario	retail store	manufacturing plant	bottled soft drink		X		1(1)	?	?	N.	problem identified as yeast; unsatisfactory storage of caps at bottling plant
202	suspect yeast	Dec. 13	London, Ontario	retail store	manufacturing plant	white wine		X		1(1)	?	20	V.D.	wine in keg-brown sediment found in bottle; most likely low level yeast contamination due to defective valve closure

	MOLD AND YEAST												
203	mold and yeast	Jan. 23	Toronto, Ontario	retail store	manufacturing plant	orange juice		X	1(1)	12	?	?	mold and yeasts: 10,000,000/g; black slimy substance in juice 2 other complaints received in Toronto regarding this product which had been contaminated with mold spores prior to leaving the plant.
	BACTERIAL AND VIRAL												
204	bacterial and viral	May 31	London, Ontario	nursing home	nursing home	powdered milk	X		17(?)	?	?	D.(bloody)	powdered milk potentially contaminated during mixing, was held at temperatures above 4°C for up to 10 hours. Used for mixing "instant breakfasts" and as milk.
PARASITIC													
	TOXOPLASMA												
205	T.gondii	May 20	Sillery, Quebec	butcher shop	?	lamb	X	X	1(?)	21 days	?	N.C.F.H.,aching muscles	T.gondii isolated from lamb and stool sample submitted
ANIMAL													
	PARALYTIC SHELLFISH POISON												
206	paralytic shellfish poison	Oct. 20	Sechelt, British Columbia	out-of-doors	home	mussels and clams		X	1(?)	?	?	?	bay mussels: 11,000µg/100g
207	paralytic shellfish poison	Nov. 9	Sechelt, British Columbia	out-of-doors	home	scallops		X	1(?)	?	?	?	same area as #206
	INSECT												
208	infestation	Feb. 5	Scarborough, Ontario	retail store	manufacturing plant	chocolate bar		X	1(1)	?	?	N.V.	living green "worm" found in bar
209	infestation	Feb. 7	Lac St. Jean, Quebec	retail store	retail store	seafood platter		X	1(1)	?	?	?	larvae found in seafood platter
210	infestation	Aug. 27	Etobicoke, Ontario	retail store	manufacturing plant	bar of chocolate coated with hazelnuts		X	1(1)	?	<12	V.	live worms found in bar
211	infestation	Oct. 1	Grande Prairie, Alberta	retail store	manufacturing plant	granola bar		X	1(1)	?	?	?	infested with insects (living and dead) and larvae
212	infestation	Oct. 29	Halifax, Nova Scotia	retail store	?	peanuts		X	1(1)	12	?	C.D.H.	two small larvae found in bag of peanuts

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213	infestation	Dec. 12	Gatineau, Quebec	market	?	fruit		X		1(?)	?	?	N.	white larvae found in fresh fruit
214	extraneous matter	Aug. 8	Gloucester, Ontario	retail store	manufacturing plant	instant coffee		X		2(2)	4-5	48	N.V.D.H.	dead insect larvae found in jar
PLANT														
	MUSHROOM													
215	Amanita bisporigera	Aug. 24	Ottawa, Ontario	out-of-doors	home	wild mushrooms	X	X		1(1)	up to 24	weeks	V.D.C.	victim ate 4 Amanita caps. Hospitalized in intensive care. Released within the week
	ALLERGEN													
216	allergen	March 10	Regina, Saskatchewan	cafe	cafe	oregano		X		1(1)	1/4	several hours	C.n.	reaction to oregano (which was sprinkled on fish for seasoning)
CHEMICAL														
	METAL													
217	copper	July 22	Etobicoke, Ontario	vending machine	vending machine	soft drink		X		6(6)	?	?	V.C.	copper in water supply 0.35-15 ppm. All those drinking were small children and may have been sensitive to the amount of copper present.
218	iron >100ppm	Feb. 5	Trois Rivières, Quebec	retail store	manufacturing plant	tomato juice		X		1(?)	?	?	severe burning in stomach	
219	iron 66ppm	June 29	Scarborough, Ontario	retail store	manufacturing plant	canned soft drink		X		1(1)	?	?	?	
220	iron	July 13	Toronto, Ontario	retail store	manufacturing plant	canned pears		X		2(2)	1/2	4-5	N.V.	high iron levels in contents
221	iron 200 ppm	Aug. 7	Mississauga, Ontario	retail store	manufacturing plant	bottled cola		X		?	?	?	?	cans improperly lacquered allowing iron leaching into product. Product past its expected shelf life
222	tin 295 ppm	July 25	Delhi, Ontario	retail store	manufacturing plant	canned pineapple-grapefruit juice		X		2(2)	3/4-1	3-4	V.C.,dizziness, hot flashes	lead level: 0.485 ppm; product was recalled by manufacturer
223	tin	Nov. 15	Mississauga, Ontario	retail store	manufacturing plant	canned pineapple		X		1(1)	immediate	?	V.D.	tin levels in unopened can of same lot: 70 ppm

224	tin 240ppm	Dec. 15	Toronto, Ontario	retail store	retail store	canned fruit cocktail	X	1(1)	9 1/2	?	C.D.	
	RANCID COMPOUND											
225	rancid compound	Feb. 3	Montreal, Quebec	retail store	retail store	infant formula		1(1)	?	?	?	expiry date passed
226	rancid compound	Feb. 5	Scarborough, Ontario	retail store	retail store	corn chips		1(1)	4	24	N.V.	tasted and smelled rancid
227	rancid compound	March 20	Montreal, Quebec	retail store	retail store	infant formula		1(1)	?	?	D.	product was out-of-date by 9 months
228	rancid compound	April 1	Toronto, Ontario	retail store	retail store	infant formula		1(1)	?	48	V.D.,severely constipated	can of formula well past expiry date
229	rancid compound	April 12	Prince George, British Columbia	restaurant	restaurant	pizza	X	1(?)	?	?	V.	cheese on pizza rancid, paint thinner fumes from painting of restaurant floor had also migrated into pizza
230	rancid compound	June 15	Hamilton, Ontario	retail store	retail store	infant formula		1(1)	?	?	?	past expiry date
231	rancid compound	July 20	Montreal, Quebec	retail store	?	infant formula	X	1(1)	?	?	?	fat separation most likely caused by temperature abuse or other storage factor
232	rancid compound	July 30	Thornhill, Ontario	retail store	manufacturing plant	coconut coating on marshmallow	X	1(1)	immediate	?	irritation, burning lips and throat	coconut coating found to be rancid, off odour was detected from samples
233	rancid compound	Aug. 11	Richmond, British Columbia	retail store	retail store	taco chips	X	4(4)	1/4-1	?	V.D., dizziness	product found to be rancid after testing
234	rancid compound	Sept. 3	Surrey, British Columbia	retail store	?	infant formula	X	1(1)	1/2	?	V.	curdling of product noticed
235	rancid compound	Sept. 5	Edmonton, Alberta	retail store	retail store	infant formula		1(1)	?	?	?	product was 4 months past expiry date because of improper stock rotation
236	rancid compound	Sept. 9	Montreal, Quebec	retail store	retail store	infant formula		1(1)	?	?	V.(severe)	case of formula was many months past expiry date
237	rancid compound	Dec. 23	Repentigny, Quebec	retail store	retail store	infant formula		1(1)	?	?	N.V.	out-of-date stock
	ALLERGEN											
238	allergen	Jan. 18	Mont. Joli, Quebec	fish market	?	seafood	X	1(?)	?	?	numbness of face and tongue	only a small amount was consumed; case has known sensitivity to seafood
239	allergen	Aug. 15	Whitby, Ontario	retail store	?	candy		1(?)	immediate	>24	C., burning mouth, blurred vision, swollen, numb lip, constricted throat,	possible tampering, anti-histamines relieved symptoms

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240	allergen	Sept. 10	Montreal, Quebec	home	?	apple dessert		X		2(?)	?	3-7 days	rash,swelling, itching	cases have known sensitivity to apples
241	allergen	Oct. 10	Vegreville, Alberta	retail store	?	candy				1(3)	2	?	swollen eyes,itchy rash	specific allergen not known
242	allergen	Oct. 23	Thornhill, Ontario	retail store	manufacturing plant	2% milk		X		1(1)	19 1/2	?	C.D.F., gas, weakness	lactose-reduced 2% milk; company used a different enzyme for this lot - results were not satisfactory
243	sulfite	Nov. 14	Rosemère, Quebec	restaurant	restaurant	shrimp		X		1(?)	1/2	12	C.,tingling sensation in mouth	traces of sulfite found in shrimp
	SOLVENTS													
244	ethanol	March 23	Brampton, Ontario	retail store	?	canned noodles in tomato sauce		X		2(2)	immediate	24	N.V., blurred vision, burning throat	ethanol identified by mass spectro-photometry. Contamination possible in plant, in transit or in complainant's home.
245	ethyl alcohol	Jan. 27	Hamilton, Ontario	retail store	manufacturing plant	juice		X		2(2)	?	?	burning in throat	100% ethyl alcohol in juice
246	ethylene glycol	Jan. 20	Dartmouth, Nova Scotia	retail store	manufacturing plant	bottled soft drink		X		1(1)	a few hours	3 weeks	N.C., confusion, coma,death	anti-freeze present in only one bottle of soft drink. Possible sabotage. Patient died after 3 weeks in hospital
247	kerosene	March 15	Sault Ste. Marie, Ontario	retail store	manufacturing plant	chocolate Easter bunnies		X		3(3)	?	?	?	traces of kerosene found in bunnies; 1 lot was recalled, this lot was missed
248	methyl hydrate	March 12	Peerless Lake, Alberta	community centre	home	methyl hydrate and cleaning solution		X		8(12)	?	?	unconsciousness, death	5 people died due to solvent abuse
249	oil	Feb. 18	Scarborough, Ontario	retail store	manufacturing plant	canned soft drink		X		1(1)	1/4	?	V.D.,skin irritation	pin chain oil found floating on top of the drink; suspected equipment malfunction
250	solvent	July 3	Brantford, Ontario	retail store	home	bottled cola				3(3)	?	?	C.,burning mouth, throat	barbecue lighter fluid found in drink; contamination of beverage at home

251	sulphides	April 18	Winnipeg, Manitoba	retail store	manufacturing plant	canned crab	X	1(1)	1/3	2/3	C.D.	reaction with can metal surface produced sulphides causing black discoloration (smut) around seam. Improved lacquer techniques were used to eliminate formation of sulphides in cans.
	PESTICIDE											
252	vinclozolin	April 30	St. Leonard, Quebec	retail store	farm	fresh strawberries	X	7(?)	?	?	C.D.	samples from same lot showed quantities of vinclozolin exceeding the regulatory limits
253	undefined pesticide	Oct. 5	Gatineau, Quebec	retail store	manufacturing plant	bottled soft drink	X	1(?)	immediate	5 days	N.V.	pesticide found in bottle contents
	MONOSODIUM GLUTAMATE											
254	mono-sodium glutamate	March 26	Toronto, Ontario	retail store	?	Easter chocolate	X	3(4)	?	?	N.H.,dizziness	monosodium glutamate: 2,040ppm in chocolate. Possible contamination of chocolate by MSG.
255	mono-sodium glutamate	May 25	Montreal, Quebec	hotel	hotel	sandwiches	X	10(?)	1	2 1/2	chills	monosodium glutamate: 205-360ppm in sandwiches
256	mono-sodium glutamate	May 28	Hull, Quebec	retail store	home	fish sticks (haddock)	X	1(?)	?	?	N.V.F.H.,flushed, tingly feeling	monosodium glutamate: 415ppm in fish
257	mono-sodium glutamate	Aug. 3	Lauzon, Quebec	retail store	home	fresh sausages	X	2(?)	1/4	?	flushed face, itching	monosodium glutamate: 3940-7430ppm in sausages
	EXTRANEOUS MATTER											
258	apple pieces	March 18	Oshawa, Ontario	retail store	?	bottled apple juice	X	1(1)	?	?	V.	dark particles identified as apple pieces - normally product filtration removes all particles
259	bacon-like matter	July 15	Montreal, Quebec	retail store	manufacturing plant	packaged rice	X	?	?	?	?	manufacturer suggests deliberate sabotage by an employee. Bacon not consumed in complainant's home.
260	crab shell	Jan. 2	Cap-de-la-Madeleine, Quebec	retail store	manufacturing plant	canned snow crab		1(1)	immediate	?	choking	complainant choked on a piece of crab shell in can. Also suffered from diarrhea and dizziness 15 min. after eating grey crab meat from same can.
261	crystals	March 2	London, Ontario	retail store	bakery	bread	X	2(2)	?	?	dizziness	foreign crystals found to be calcium sulphate
262	fruit pulp	Dec. 15	Rossland, British Columbia	retail store	manufacturing plant	bottled cola	X	1(1)	3 1/2	?	C.	cola may have been contaminated with grapefruit pulp during product change over.

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263	glass	March 11	Scarborough, Ontario	retail store	manufacturing plant	cereal		X		1(1)	?	?	cut mouth and throat	person had to have glass particles removed from throat at the hospital
264	glass	April 1	Palmerston, Ontario	retail store	manufacturing plant	canned tomato juice		X		1(1)	?	48	?	glass in tin of tomato juice; removed from throat in hospital - lost 2 days work. Glass may have stuck to inside of can and not dislodged during can washing. Possible light bulb glass
265	glass	May 2	Scarborough, Ontario	retail store	manufacturing plant	packaged corn flake cereal		X		1(?)	immediate	?	choking	two pieces of glass in cereal. Review of plant facilities did not reveal source of glass.
266	glass	June 1	Thunder Bay, Ontario	retail store	retail store	hamburger		X		1(?)	?	?	cut mouth	glass fragments found in uncooked hamburger
267	glass	June 22	Spryfield, Nova Scotia	retail store	manufacturing plant	donuts or bottled cola		X		1(1)	?	?	?	glass stuck in throat - both foods were being consumed at the time
268	glass	July 7	London, Ontario	retail store	manufacturing plant	peanut butter		X		1(?)	?	?	cut tongue and mouth	glass fragments found in jar of peanut butter
269	glass	July 7	Napanee, Ontario	retail store	manufacturing plant	hot dog		X		1(1)	?	?	?	glass found in hot dog
270	glass	July 27	Longueuil, Quebec	retail store	manufacturing plant	bread				2(2)	?	?	cut tongue	a 3/4" x 1/4" piece of glass; isolated incident
271	glass	Aug. 5	St. Jean, Quebec	retail store	manufacturing plant	infant food		X		1(1)	?	?	cuts in the intestine	fragments of glass found in jar of baby food, the child ingested the glass and was hospitalized
272	glass	Aug. 7	Dartmouth, Nova Scotia	retail store	manufacturing plant	infant food (sweet potatoes in a jar)		X		1(?)	immediate	?	gagged and coughed up glass	glass found in jar of baby food - baby had already been fed a few spoon fulls
273	glass	Nov. 15	Fairview, Nova Scotia	retail store	manufacturing plant	jam		X		1(?)	immediate	?	cuts to mouth and throat	complainant bit into glass resembling product jar, unable to determine where damage to jar occurred

274	glue	March 30	Edmonton, Alberta	retail store	manufacturing plant	packaged bran cereal	X	≥1(?)	?	?	?	plastic-like object later identified as food grade glue found in package. May have entered product at rework station.
275	leaf	April 30	St.Albert, Ontario	retail store	manufacturing plant	peach yogurt	X	1(1)	immediate	?	V.	possible peach leaf introduced into the product from the added fruit.
276	needle	July 4	Sydney, Nova Scotia	retail store	meat processing plant	steak	X	1(?)	?	?	injury to mouth	hypodermic needle found in meat
277	pill	March 1	Corunna, Ontario	retail store	manufacturing plant	packaged cereal (sugar-coated)	X	1(?)	3/4	?	hot	Gravol® pill in box of cereal. flashes,dizziness it had been sugar-coated indicating problem occurred during processing
278	plastic	April 15	Aylmer, Quebec	retail store	manufacturing plant	packaged rice cereal	X	1(?)	immediate	?	choking	binding strap accidentally cut off in plant and fell into food.
279	plastic	Dec. 2	St. Jean, Quebec	retail store	home	leek soup	X	2(?)	immediate	48	C.D.H.,swelling face	small particles of plastic found in soup
280	starch	March 8	Etobicoke, Ontario	retail store	?	bottled soft drink	X	2(?)	immediate	?	N.V.	
281	wood	Jan. 14	Winnipeg, Manitoba	retail store	manufacturing plant	candy bar	X	1(1)	?	24	H.	foreign matter in candy bar identified as a peanut stem
282	wood	Jan. 15	Windsor, Ontario	retail store	manufacturing plant	bottled soft drink	X	1(?)	?	?	?	wooden clothes peg found in unopened bottle
283	undefined extraneous matter	Jan. 8	Dartmouth, Nova Scotia	retail store	manufacturing plant	bottled beer	X	1(1)	?	?	V.	
284	undefined extraneous matter	Jan. 24	Charlesbourg, Ontario	retail store	manufacturing plant	bottled soft drink	X	1(?)	?	?	?	gelatin-like substance consisting of starch and lipid in bottle; isolated case
285	undefined extraneous matter	Feb. 1	Scarborough, Ontario	retail store	manufacturing plant	bottled beer	X	1(1)	?	48	?	clumps of flake-like material in 2 of 8 bottles sampled.
286	undefined extraneous matter	Feb. 24	Hull, Quebec	retail store	home	maple syrup	X	1(?)	12	?	burned and sore	unidentified chunky material found floating in container of syrup
287	undefined extraneous matter	April 11	Hamilton, Ontario	retail store	manufacturing plant	bottled soft drink	X	1(?)	?	?	?	extraneous matter (resembling a worm) 3"-4" in size
288	undefined extraneous matter	April 17	Boucherville, Quebec	retail store	manufacturing plant	hot chocolate	X	2(2)	25 min.	?	N.V.C.D.H.	unidentified white particles found in hot chocolate
289	undefined extraneous matter	Aug. 8	Toronto, Ontario	retail store	?	rum and coke	X	1(1)	1/4-1/2	?	H.,stomach ache	extraneous matter floating in the rum

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290	undefined extraneous matter	Aug. 9	Hamilton, Ontario	retail store	manufacturing plant	corned beef		X		2(2)	?	?	burning in stomach	
291	undefined extraneous matter	Sept. 16	Hamilton, Ontario	retail store	?	canned corned beef		X		2(2)	?	?	burning stomach	dark matter found stuck to meat at bottom of can
292	undefined extraneous matter	Sept. 16	Kitchener, Ontario	retail store	manufacturing plant	cereal		X		1(1)	?	?	V.D.	greenish extraneous matter in cereal; person hospitalized with extreme symptoms
293	undefined extraneous matter	Sept. 23	Gracefield, Quebec	retail store	?	vegetable juice		X		1(1)	2	?	achy muscles, difficulty breathing	oily substance on surface of juice
294	undefined extraneous matter	Nov. 14	Victoria, British Columbia	retail store	?	bottled ginger ale		X		1(1)	?	?	?	neck of bottle cracked, sediment in bottle
295	undefined extraneous matter	Dec. 10	Sydney, Nova Scotia	retail store	?	bottled cola		X		1(1)	?	?	stomach ache	"cleaning fluid" taste noted, extraneous matter found in bottle
296	undefined extraneous matter	Dec. 13	St.John's, Newfoundland	retail store	manufacturing plant	bacon		X		4(5)	?	?	V.	
	OTHER CHEMICALS													
297	calcium chloride	April 6	St.Basile-le-Grand, Quebec	retail store	manufacturing plant	potato chips		X		1(1)	immediate	3 1/2	V.	malfunction of equipment caused over-salting of potato chips
298	calcium chloride	June 30	Innisville, Ontario	retail store	manufacturing plant	popsicle		X		1(1)	immediate	?	V.,numbness of mouth	molds for popsicles had pinholes allowing calcium chloride to penetrate
299	calcium chloride	Aug. 1	Port Perry, Ontario	fast food facility	manufacturing plant	popsicle				1(1)	1-2	5	V.	same problem as #298
300	calcium chloride	Aug. 8	Hamilton, Ontario	retail store	manufacturing plant	popsicle		X		1(1)	1-1 1/2	?	?	brine problem, corrective measures taken by manufacturer related to #298
301	calcium chloride	Aug. 20	Hamilton, Ontario	retail store	manufacturing plant	popsicle				1(?)	immediate	?	burning mouth	bitter taste. same problem as #298

302	caustic wash	Sept. 26	Stoney Creek, Ontario	retail store	manufacturing plant	bottled cola	X	2(2)	1	?	C.	bottle washer in manufacturing plant malfunctioning
303	chlorine	Ap:ll 11	Thunder Bay, Ontario	retail store	manufacturing plant	canned soft drink	X	2(2)	?	?	V.	chlorinated water used for preparing soft drink
304	chlorine	July 15	Halifax, Nova Scotia	retail store	manufacturing plant	soft drink	X	1(1)	?	?	?	same problem as for #303
305	detergent	Aug. 20	Winnipeg, Manitoba	retail store	home	cake		2(2)	?	?	burning mouth and stomach	complainant used liquid detergent instead of oil when preparing cake
306	detergent	Sept. 12	Ajax, Ontario	retail store	home	curried chicken	X	1(1)	?	?	swollen hands and veins, cough, respiratory problems	borax cleaner mixed in with the spice
307	flavouring	March 8	Hamilton, Ontario	retail store	manufacturing plant	candy	X	1(1)	3/4	?	dizziness,flushed	flavour concentration in candy caused adverse reaction
308	orange dye	March 1	Fruitvale, British Columbia	retail store	manufacturing plant	candy	X	1(1)	?	?	burns on lips and mouth	sensitivity to orange dye in candy; concentration was to be reduced in future candies
309	oxidation flavours	Aug. 15	Surrey, British Columbia	retail store	manufacturing plant	canned wine cooler	X	1(?)	4	?	V.	intensification of citrus odour and flavour occurred in some cans due to oxidation resulting from under-filling of cans.
310	para cymene	August	Hamilton, Ontario	retail store	manufacturing plant	canned soft drink	X	12(?)	a few minutes	4-5 days	V.C.D.(bloody)	kerosene smell and taste noticed. Manufacturing plant staff advised that some of the can ends used in the manufacture of canned cola might not have been properly cured. As a result, oxidation occurred, resulting in the formation of paracymene with a kerosene-like taste and smell. Measures were taken by manufacturer of product to insure that this problem does not reoccur
311	phthalate compound	Feb. 8	Dartmouth, Nova Scotia	retail store	?	bottled cola	X	1(1)	1/2	2-3	N.	dioctyl phthalate found in elevated quantities - product used in vacuum pumps
312	undefined chemical	March 6	North York, Ontario	retail store	retail store	ground beef	X	1(1)	?	?	?	traces of unidentified chemical found in ground beef
313	undefined chemical	July 23	Vancouver, British Columbia	retail store	in transit	2% milk	X	1(?)	?	?	V.	chemical contamination from the vehicle transporting milk. Vehicle not properly cleaned.

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314	undefined chemical	July 23	Peterborough, Ontario	retail store	manufacturing plant	bottled cola		X		?	1/3	5-6	stomach discomfort, dizziness	oxidation reaction due to either lacquering problem, or presence of release of oil on aluminum can lids. Five succeeding production codes had this problem. Manufacturer has changed back to former plant which provided lacquered lids in order to correct lacquering problem
315	undefined chemical	Aug. 2	Barrie, Ontario	retail store	manufacturing plant	bottled cola		X		?	?	?	N.H.	off odour and flavour. Same problem as #314
UNKNOWN														
	PROBABLY BACTERIAL													
316	probably Bacillus cereus	Jan. 29	Richmond, British Columbia	restaurant	restaurant	seafood platter (cod, shrimp, scallops and oysters)		X		4(4)	2-6	?	N.V.D.F.	seafood platter ingredients: 1,000 B.cereus/g; deep fried oysters: 4,000 B.cereus/g
317	probably Bacillus cereus	April 20	Prince George, British Columbia	restaurant	restaurant	Chinese food (fried rice, steamed rice)		X		3(3)	3 1/2-12	?	N.V.D.	moderate growth of Bacillus cereus in both foods
318	probably Bacillus cereus	April 24	Gatineau, Quebec	school	dairy	milk		X		3(?)	1/4	?	V.(profuse)	A.C.C.: 14,000,000/g; milk delivered to the school from the supplier was outdated and tasted "funny" but some children already had consumed their milk
319	probably Bacillus cereus	May 15	Vancouver, British Columbia	restaurant	restaurant	Indian food (rice pilaf and chatni)				5(?)	?	?	D.	rice and chatni: moderate growth of B.cereus
320	probably Bacillus cereus 1,200/g	Sept. 10	Delta, British Columbia	cafeteria	cafeteria	hamburger		X		3(3)	1/3-1	6-8	N.V.D.	
321	probably Campylo-bacter jejuni	Oct. 10	Ottawa, Ontario	restaurant	restaurant	meatballs with gravy		X		3(3)	60-72	?	?	Campylobacter jejuni isolated from 1 stool specimen

322	probably Campylo-bacter	Aug. 1	Brampton, Ontario	restaurant	restaurant	?	X		1(4)	7	96	C.D.F.,chills, muscle soreness	food handler ill with similar symptoms at time of incident. Stool testing did not reveal any pathogens. Probable mishandling of food by food handler.
323	probably Clostridium perfringens	Jan. 1	Peterborough, Ontario	restaurant	restaurant	roast beef or salads		X	4(?)	12-14	?	N.C.D.H., severe gas	refrigeration unit for salads at 40°F. Possibility of roast beef sitting at room temperature
324	probably Clostridium perfringens	Feb. 23	Vancouver, British Columbia	home	home	chili	X		10(11)	20	24	V.D.	stool samples from eight patients yielded heavy growth of Clostridium perfringens.
325	probably Clostridium perfringens	March 10	Burnaby, British Columbia	take-out restaurant	?	Chinese food (fried rice, chop suey, prawns, chicken, sweet and sour sauce, or roast pork)	X		2(2)	3-6 or 24 1/2	?	N.V.C.D.P.	stool specimens: 1,000,000-10,000,000 C.perfringens/g
326	probably Clostridium perfringens >200,000/g	June 23	Ottawa, Ontario	restaurant	restaurant	green peas or bacon	X	X	2(2)	8	?	N.H.	C.perfringens found in complainant's stool specimen; C.jejuni found in food handler's stool.
327	probably Clostridium perfringens	July 16	Burnaby, British Columbia	restaurant	restaurant	beef dip	X		2(?)	6-7	8	V.C.D.F.	one stool specimen yielded >1,000,000 C.perfringens/g
328	probably Clostridium perfringens	Dec. 3	Owen Sound, Ontario	catering company	banquet hall	roast beef			34(56)	8-24	11-14	V.C.D., severe gas	no food samples were available for testing. Symptoms suggest Clostridium perfringens and temperature mishandling of roast beef supports this conclusion
329	probably Escherichia coli	May 1	Elora, Ontario	restaurant	restaurant	meat		X	3(?)	2 1/2	?	?	E. coli: 4,600,000/g
330	probably Escherichia coli	June 14	Cambridge, Ontario	social event	catering company	roast beef		X	1(?)	5	54	V.C.D.H.	E. coli: >2,400,000/g
331	probably Escherichia coli	June 15	Oakville, Ontario	take-out restaurant	take-out restaurant	pizza with bacon and mushrooms		X	3(?)	?	?	?	bacon: 100,000 E. coli/g; mushrooms: >2,000,000 E. coli/g
332	probably Escherichia coli	July 14	Kingston, Ontario	fast food facility	fast food facility	chili	X	X	1(1)	6 1/2	?	V.C.D.(bloody),F.	E. coli: 460,000/g
333	probably Escherichia coli	Dec. 10	Whitby, Ontario	restaurant	restaurant	chicken sandwich		X	≥1(?)	?	?	?	A.C.C.: ≥2,000,000/g; E.coli: ≥240,000,000/g
334	probably Escherichia coli >240,000/g	December	London, Ontario	restaurant	restaurant	manicotti	X		2(2)	?	3-4	N.V.C.	manicotti stored at room temperature for several hours

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335	probably Klebsiella spp.	July 16	Musgrave Harbour, Newfoundland	retail store	manufacturing plant	canned milk		X		1(2)	1/2	?	V.	green coating on can lid, Klebsiella spp. isolated from can
336	probably Pseudomonas fluorescens	Jan. 19	Smithers, British Columbia	restaurant	restaurant	ice cream, ice cream mix, milkshake, ice mix		X		2(4)	2 1/2-4	?	N.V.D.F.	sample yielded heavy growth of Pseudomonas fluorescens from ice cream from a dispenser, ice cream mix and milkshake.
337	probably Staphylococcus aureus	Jan. 14	Vancouver, British Columbia	home	home	mackerel		X		3(3)	1 1/2-2 1/2	>48	V.C.D.	a sample of leftover cooked mackerel yielded 1,600 S.aureus/g
338	probably Staphylococcus aureus >10,000/g	Jan. 29	Brossard Quebec	butcher shop	butcher shop	steak		X		2(?)	2	?	C.	
339	probably Staphylococcus aureus >1,000/g	Feb. 5	Hull, Quebec	restaurant	restaurant	hamburger		X		2(?)	2	?	V.C.D.	
340	probably Staphylococcus aureus >10,000/g	Feb. 14	Ottawa, Ontario	restaurant	restaurant	rice		X		2(5)	4 1/2	?	C.D.	
341	probably Staphylococcus aureus	March 3	Calgary, Alberta	home	home	bologna	X			2(?)	?	?	?	S. aureus isolated in low numbers in stool samples submitted
342	probably Staphylococcus aureus 1,500/g	March 9	Terrace, British Columbia	retail store	?	bacon		X		2(3)	6-8	3-9	N.V.P.	
343	probably Staphylococcus aureus	March 17	Sudbury, Ontario	retail store	?	pork,gravy or chocolate		X		8(8)	24	43	V.C.D.H.	S. aureus isolated from food samples
344	probably Streptococcus group D	Jan. 3	Rouyn, Quebec	mobile canteen	home	shrimp		X		6(?)	8 1/2	48	V.D.F.	fecal streptococci: >100,000/g
345	probably Streptococcus group D 100,000/g	Jan. 5	Cornwall, Ontario	bakery	bakery	pastry		X		1(?)	?	?	V.C.D.	

346	probably Jan. 15 Streptococcus group D	Stirling, Ontario	nursing home	nursing home	corned beef	X	3(?)	?	?	N.D.	A.C.C.: 290,000/g; fecal streptococci: 1,200,000/g
347	probably Jan. 17 Streptococcus group D 180,000/g	Oshawa, Ontario	retail store	?	summer sausage	X	2(?)	4 1/4	?	N.D.	
348	probably Jan. 22 Streptococcus group D	Valleyfield, Quebec	restaurant	restaurant	chicken and shrimp	X	9(?)	4-12	24	N.C.D.	fecal streptococci: >10,000/g
349	probably Jan. 24 Streptococcus group D	Dolbeau, Quebec	retail store	retail store	chicken	X	4(?)	4	?	V.D.	fecal streptococci: 10,000/g
350	probably Feb. 3 Streptococcus group D 1,200,000/g	Toronto, Ontario	restaurant	restaurant	smoked salmon	X	1(?)	1/4	3 1/4	N.V.C.D.	
351	probably Feb. 11 Streptococcus group D	Ottawa, Ontario	restaurant	restaurant	Chinese food (chicken balls, chicken wings and egg rolls)	X	2(?)	?	?	?	fecal streptococci: 290,000/g
352	probably March 12 Streptococcus group D 290,000/g	Ottawa, Ontario	restaurant	restaurant	Chinese food (egg rolls)	X	4(?)	?	?	?	
353	probably April 12 Streptococcus group D 310,000/g	Barrie, Ontario	home	home	ground beef	X	2(2)	3-5	?	?	A.C.C.: >2,000,000/g; coliforms: >2,400,000/g
354	probably April 18 Streptococcus group D	Laval, Quebec	restaurant	restaurant	seafood crepes	X	6(?)	8	?	N.V.C.D., flushed face	fecal streptococci: >10,000/g
355	probably May 22 Streptococcus group D 650,000/g	Toronto, Ontario	restaurant	restaurant	roast beef sandwich (submarine)	X	12(?)	7	?	?	
356	probably June 25 Streptococcus group D 130,000/g	Toronto, Ontario	restaurant	restaurant	lasagna	X	3(6)	2	?	V.C.D.	
357	probably July 27 Streptococcus group D	Stratford, Ontario	restaurant	restaurant	whipped cream	X	5(5)	8	?	N.V.C.D.H., bloating,chills, dizziness,sweat	whipped cream: 100,000->2,000,000 A.C.C./g; 390,000 fecal streptococci/g
358	probably Aug. 13 Streptococcus group D	Hull, Quebec	restaurant	restaurant	Chinese food (chicken fried rice)	X	2(?)	5	?	?	fecal streptococci: 180,000/g

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359	probably Streptococcus group D	Aug. 14	Ottawa Ontario	restaurant	restaurant	garlic salad dressing		X		1(?)	?	?	?	fecal streptococci: 480,000/g
360	probably Streptococcus group D 400,000/g	Aug. 24	Toronto, Ontario	home	home	ham		X		2(?)	?	?	?	
361	probably Streptococcus group D 100,000/g	Sept. 2	Laval, Quebec	home	home	chicken		X		2(?)	8	?	N.C.	
362	probably Streptococcus group D	Sept. 2	Rouyn, Quebec	retail store	retail store	chicken		X		2(2)	8	?	N.C.	fecal streptococci: 100,000/g
363	probably Streptococcus group D	Nov. 8	Woodstock, Ontario	restaurant	restaurant	meat and mixed vegetables		X		11(?)	23-24	?	?	fecal streptococci: 160,000/g
364	probably Streptococcus group D	Nov. 24	Temiscamingue, Quebec	restaurant	restaurant	Chinese food (chicken fried rice)		X		3(?)	3-12	12-24	N.V.C.D.	fecal streptococci: >10,000/g
365	probably Streptococcus group D	Nov. 25	St.Charles, Quebec	restaurant	restaurant	steak	X	X		28(?)	7-48	36	N.V.C.D.	fecal streptococci: >10,000/g
366	probably Streptococcus group D	Dec. 8	Chomedey, Quebec	hotel	hotel	coleslaw,potato salad or macaroni salad		X		45(?)	3-6	5-24	N.C.D.	fecal streptococci: >100,000/g
367	probably Streptococcus group D	Dec. 8	St. Paul-d'Abottsford, Quebec	restaurant	home	pizza		X		8(?)	10	?	N.V.	fecal streptococci: >100,000/g
368	probably Yersinia enterocolitica	July	West Creston, British Columbia	retail store	?	milk powder	X			3(?)	?	?	D.	child developed diarrhea after consuming milk powder for 2 days - reoccurred later when consumed again. Possible linkage with 2 out of 5 Yersinia cases who had consumed this brand of milk powder

369	probably C.perfringens and B.cereus	Feb. 1	Richmond, British Columbia	restaurant	restaurant	Chinese food	X		2(2)	17	29	N.V.C.D.F.	a stool sample from one patient yielded moderate growth of B.cereus and heavy growth of Clostridium perfringens
370	probably C.perfringens and S.aureus	Feb. 2	Vancouver, British Columbia	restaurant	restaurant	Chinese food (chicken fried rice, chow mein, chop suey, prawns)	X	X	2(2)	7 1/2	?	V.C.D., dizziness	chop suey: 1,000 S.aureus/g. stool samples from both patients yielded heavy growth of Clostridium perfringens
	PROBABLY BACTERIAL (UNSPECIFIED)												
371	probably bacterial	Jan. 1	Ajax, Ontario	hotel	hotel	macaroni		X	3(?)	?	?	N.V.D.	A.C.C.: >2,000,000/g
372	probably bacterial	Jan. 1	London, Ontario	social event	catering company	canned peas		X	60(?)	8 1/2	?	?	A.C.C.: >2,000,000/g
373	probably bacterial	Jan. 1	Peterborough, Ontario	restaurant	restaurant	roast beef			4(4)	11-14	?	N.C.D.H., severe gas	rosst beef kept at rooom temperature
374	probably bacterial	Jan. 1	Stratford, Ontario	restaurant	restaurant	garlic bread		X	1(?)	?	?	?	A.C.C.: 1,000,000/g
375	probably bacterial	Jan. 1	Toronto, Ontario	?	?	beef,ham,turkey and potato salad		X	20(28)	?	?	?	A.C.C.: 340,000-1,200,000/g
376	probably bacterial	Jan. 1	Toronto, Ontario	restaurant	restaurant	breaded fish		X	2(?)	?	?	?	A.C.C.: >2,000,000/g
377	probably bacterial	Jan. 1	Windsor, Ontario	club	catering company	chicken,beef or pork		X	60(?)	8 1/2	?	?	A.C.C.: >2,000,000/g
378	probably bacterial	Jan. 2	London, Ontario	take-out restaurant	take-out restaurant	submarine		X	2(?)	2	?	?	A.C.C.: 120,000/g
379	probably bacterial	Jan. 3	Collingwood, Ontario	restaurant	restaurant	cheese and greens		X	2(2)	7	?	N.V.D.	A.C.C.: >2,000,000/g
380	probably bacterial	Jan. 4	Ottawa, Ontario	nursing home	nursing home	fish		X	23(100)	12-18	?	V.C.D.	A.C.C.: >250,000/g
381	probably bacterial	Jan. 5	Winnipeg, Manitoba	restaurant	restaurant	Chinese food			3(3)	1	>24	N.V.C.D.F.	time and temperature abuse noted
382	probably bacterial	Jan. 6	Montreal, Quebec	restaurant	restaurant	mussels		X	1(1)	1/2	8	N.V.C.D., weakness	coliforms: >16,000/g; S.aureus: 200/g
383	probably bacterial	Jan. 7	Bowmanville, Ontario	take-out restaurant	take-out restaurant	coleslaw		X	4(?)	2 1/2	1 1/2	V.C.D.F.	A.C.C.: 920,000/g
384	probably bacterial	Jan. 7	Chomedey, Quebec	bakery	home	pastry			2(?)	5	?	C.D.H.	pastry contained cream; left unrefrigerated for several hours prior to consuming
385	probably bacterial	Jan. 8	Kentville, Nova Scotia	retail store	?	Swiss cheese			1(1)	?	24	N.C.H.	cheese was taken off the market by manufacturer; lot found to be bad

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386	probably bacterial	Jan. 9	Brandon, Manitoba	retail store	retail store	garlic sausage				3(3)	4-18	24	N.V.	poor refrigeration at store, probably resulted in microbial contamination
387	probably bacterial	Jan. 9	Winnipeg, Manitoba	catering kitchen	catering company	Chinese food				2(2)	1/2	24	N.V.D.	inadequate preparation
388	probably bacterial	Jan. 9	Willowdale, Ontario	retail store	?	2% milk				3(3)	1-2 1/2	?	V.D., gagging	product was cheesy and curdled
389	probably bacterial	Jan. 9	Rouyn, Quebec	market	?	chicken		X		4(?)	5-6	24	N.V.C.D.	A.C.C.: >2,000,000/g
390	probably bacterial	Jan. 11	Sorel, Quebec	retail store	in transit	lamb				2(?)	?	?	N.	lamb was imported from New Zealand; method of refrigeration during transportation questionable
391	probably bacterial	Jan. 12	Kingston, Ontario	?	?	salmon loaf		X		3(?)	3-4	?	?	A.C.C.: >2,000,000/g
392	probably bacterial	Jan. 12	Rexdale, Ontario	retail store	?	beef patties		X		2(2)	?	?	V.C.D.	A.C.C.: 680,000/g
393	probably bacterial	Jan. 12	Willowdale, Ontario	nursing home	nursing home	egg salad, chicken,cottage, cheese,potato salad,macaroni		X		10(?)	?	?	V.D.	A.C.C.: 180,000-500,000/g
394	probably bacterial	Jan. 12	Fleurimont, Quebec	butcher shop	butcher shop	beef		X		7(?)	6-24	?	V.C.	A.C.C.: >2,000,000/g
395	probably bacterial	Jan. 13	Kitchener, Ontario	restaurant	restaurant	potato salad		X		1(?)	?	?	?	A.C.C.: >2,000,000/g
396	probably bacterial	Jan. 13	Toronto, Ontario	?	?	caesar salad		X		1(?)	11 1/2	?	N.V.D.	A.C.C.: 380,000/g
397	probably bacterial	Jan. 14	Thunder Bay, Ontario	retail store	?	mozzarella cheese		X		1(?)	1 1/2	?	?	A.C.C.: >2,000,000/g
398	probably bacterial	Jan. 15	Fort Erie, Ontario	restaurant	restaurant	garlic in oil		X		2(?)	?	?	C.D.	A.C.C.: 1,500,000/g
399	probably bacterial	Jan. 15	Hamilton, Ontario	retail store	retail store	canned corned beef		X		1(?)	?	?	?	A.C.C.: >2,000,000/g

400	probably bacterial	Jan. 15	Lindsay, Ontario	*restaurant*	*restaurant*	roast beef	X	36(?)	?	?	V.D.	A.C.C.: >2,000,000/g
401	probably bacterial	Jan. 15	Lindsay, Ontario	restaurant	restaurant	chicken à la king, turbot fillets, or mock chicken	X	20(?)	?	?	N.V.C.D.	A.C.C.: 220,000->2,000,000/g
402	probably bacterial	Jan. 15	Niagara Falls, Ontario	?	in transit	luncheon meat	X	1(?)	?	?	?	A.C.C.: >2,000,000/g; refrigeration of sample in transit questionable
403	probably bacterial	Jan. 15	Rexdale, Ontario	retail store	manufacturing plant	canned tomato sauce		2(2)	?	?	V.	leak in can; product recalled
404	probably bacterial	Jan. 15	Simcoe, Ontario	restaurant	restaurant	chicken	X	1(?)	4 1/2	?	?	A.C.C.: 720,000/g
405	probably bacterial	Jan. 15	Stirling, Ontario	nursing home	nursing home	salad	X	2(?)	?	?	?	A.C.C.: >2,000,000/g
406	probably bacterial	Jan. 16	Etobicoke, Ontario	hospital	hospital	eggs	X	40(?)	?	?	?	A.C.C.: 130,000/g
407	probably bacterial	Jan. 16	Willowdale, Ontario	nursing home	nursing home	butter tarts	X	3(?)	16	?	?	A.C.C.: >2,000,000/g
408	probably bacterial	Jan. 20	Guelph, Ontario	restaurant	restaurant	gravy	X	1(?)	4	?	?	A.C.C.: 660,000/g
409	probably bacterial	Jan. 20	London, Ontario	home	home	moose meat	X	1(2)	5	49	N.C.F.	A.C.C.: >2,000,000/g; moose meat obtained on hunting trip; may have been placed on dirty counter before serving and was served rare
410	probably bacterial	Jan. 20	Milton, Ontario	restaurant	restaurant	crab and veal	X	5(?)	4 1/2	6	N.D.,	crab: 150,000 fecal streptococci/g; veal: >240,000 coliforms/g
411	probably bacterial	Jan. 20	Gatineau, Quebec	restaurant	restaurant	hamburger	X	2(?)	3	?	N.V.C.	A.C.C.: >2,000,000/g
412	probably bacterial	Jan. 22	Rosemère, Quebec	retail store	home	infant formula		1(1)	?	?	V.,severe	formula purchased at drug store, unused portion of formula left in refrigerator for extended period of time
413	probably bacterial	Jan. 24	Vancouver, British Columbia	institution	institution	ground beef		14(45)	?	120	N.V.D.	the ground beef was eaten uncooked
414	probably bacterial	Jan. 24	Ottawa, Ontario	take-out restaurant	take-out restaurant	bagel sandwich (chicken)	X	1(?)	1	?	?	A.C.C.: >2,000,000/g coliforms: >2,400,000/g
415	probably bacterial	Jan. 29	Peterborough, Ontario	take-out restaurant	take-out restaurant	milkshake	X	1(1)	6	?	N.C.F.	A.C.C.: 200,000/g
416	probably bacterial	Jan. 29	St. Eustache, Quebec	home	home	buffet	X	19(?)	20	5	N.V.D.	A.C.C.: 200,000->2,000,000/g

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417	probably bacterial	Jan. 30	Toronto, Ontario	restaurant	restaurant	Chinese food (fried rice)		X		3(3)	2	<48	V.C.D.	A.C.C.: 120,000/g
418	probably bacterial	Feb. 2	Brockville, Ontario	club	club	caesar salad		X		14(?)	17 1/2	?	?	A.C.C.: 160,000/g
419	probably bacterial	Feb. 2	Clinton, Ontario	club	club	steak and mushroom pie or salad dressing		X		14(?)	24	?	?	dressing: 160,000 A.C.C./g; pie: 10,000 A.C.C./g
420	probably bacterial	Feb. 2	Mississauga, Ontario	retail store	retail store	pastry		X		1(1)	2	<12	V.	A.C.C.: 730,000/g
421	probably bacterial	Feb. 2	Ottawa, Ontario	hotel	hotel	meatballs with gravy		X		232(1136)	?	?	N.V.C.D.	A.C.C.: >2,000,000/g
422	probably bacterial	Feb. 2	Rexdale, Ontario	retail store	?	hamburger patties		X		2(2)	1/3	≥24	N.V.D.	A.C.C.: 680,000/g; foul odour to food
423	probably bacterial	Feb. 2	Toronto, Ontario	restaurant	restaurant	chicken,shrimp		X		4(?)	4	?	?	A.C.C.: 310,000/g. Slight mold growth also detected
424	probably bacterial	Feb. 3	Niagara Falls, Ontario	retail store	retail store	fish		X		1(1)	?	?	body rash	A.C.C.: 480,000/g; low levels of yeast also isolated
425	probably bacterial	Feb. 5	Richmond Hill, Ontario	restaurant	restaurant	Chinese food (Szechuan)		X		5(?)	4-5	?	N.V.	A.C.C.: 1,200,000/g;
426	probably bacterial	Feb. 7	Willowdale, Ontario	retail store	home	chicken à la king		X		1(?)	24	?	C.D.F.	A.C.C.: 1,900,000/g
427	probably bacterial	Feb. 11	Hamilton, Ontario	retail store	manufacturing plant	canned fruit salad		X		1(?)	5	<49	?	A.C.C.: 900,000/g
428	probably bacterial	Feb. 13	Toronto, Ontario	restaurant	restaurant	rice		X		2(?)	3 1/2	9	N.V.D.	A.C.C.: >2,000,000/g
429	probably bacterial	Feb. 16	Hamilton, Ontario	fast food facility	fast food facility	milkshake		X		2(?)	8 1/2	?	?	A.C.C.: 210,000/g
430	probably bacterial	Feb. 21	Selkirk, Ontario	retail store	manufacturing plant	chocolate ice cream				1(1)	4 1/2	1 1/2-2	N.V.C.D.F.	Complainant's sample had off-taste, odour and bitter aftertaste. Plant records show an off flavour for that lot
431	probably bacterial	Feb. 25	Toronto, Ontario	restaurant	restaurant	spinach salad		X		1(1)	3	?	D.F.,sour stomach	A.C.C.: >2,400,000/g

432	probably bacterial	Feb. 26	Lindsay, Ontario	nursing home	nursing home	mock chicken	X	20(?)	?	?	N.V.C.D.	A.C.C.: >2,000,000/g
433	probably bacterial	Feb. 26	Perth, Ontario	retail store	retail store	wieners	X	1(?)	5 1/2	?	V.C.D.	A.C.C.: 240,000/g
434	probably bacterial	Feb. 26	Cornwall, Ontario	cafeteria	cafeteria	turkey,ham and cheese roll, pepper loaf, ham, bake loaf, salami, hard boiled eggs, veal, or curry salad	X	30-35(?)	6	?	?	eggs, veal, turkey, ham and bake loaf: >2,000,000 A.C.C./g. Other foods also had high A.C.C. with no known pathogen found. High total Gram negative counts were also found in many foods
435	probably bacterial	Feb. 28	Scarborough, Ontario	retail store	?	cream	X	1(1)	3	24	V.	microbial growth due to psychrophiles
436	probably bacterial	March 3	Downsview, Ontario	retail store	retail store	infant food (strained plums)	X	1(?)	?	?	?	A.C.C.: >2,000,000/g
437	probably bacterial	March 3	Toronto, Ontario	restaurant	restaurant	Chinese food (fried rice,chow mein and sweet and sour pork)	X	2(?)	3	<48	N.V.C.D.	A.C.C.: 300,000-530,000/g
438	probably bacterial	March 3	Windsor, Ontario	retail store	?	kolbassa sausage	X	2(?)	?	?	?	A.C.C.: >2,000,000/g
439	probably bacterial	March 4	Regina, Saskatchewan	cafeteria	cafeteria	curried chicken		1(1)	1 1/2	6	V.C.	bad smell noted but food was eaten anyway
440	probably bacterial	March 5	Thunder Bay, Ontario	retail store	retail store	frozen shrimp		1(1)	1	?	?	quality poor; product returned to retailer and destroyed
441	probably bacterial	March 6	Etobicoke, Ontario	retail store	?	ham	X	1(?)	12	?	?	A.C.C.: >2,000,000/g
442	probably bacterial	March 9	Hull, Quebec	fast food facility	fast food facility	submarine	X	1(?)	1	48	N.V.C.D.	A.C.C.: >100,000,000/g
443	probably bacterial	March 10	Toronto, Ontario	restaurant	restaurant	roast beef,gravy,potatoes or ice cream	X	1(?)	?	?	N.C.	roast beef: 380,000 A.C.C./g; roast beef had an off taste and odour
444	probably bacterial	March 10	Chatham, Ontario	home	home	blueberry pie		26(?)	24-30	?	?	home-made pie left out for extended period of time
445	probably bacterial	March 11	Toronto, Ontario	retail store	?	ground beef	X	2(?)	?	?	?	A.C.C.: 760,000/g
446	probably bacterial	March 12	Ottawa, Ontario	take-out restaurant	take-out restaurant	spaghetti and meat sauce	X	2(?)	?	?	?	A.C.C.: 1,000,000/g
447	probably bacterial	March 12	Timmins, Ontario	retail store	?	canned mushrooms	X	1(?)	4	?	?	A.C.C.: 490,000/g
448	probably bacterial	March 12	Toronto, Ontario	restaurant	restaurant	roast beef	X	1(?)	?	?	?	A.C.C.: 130,000/g

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449	probably bacterial	March 12	Toronto, Ontario	retail store	?	sausage		X		1(?)	?	?	?	A.C.C.: >2,000,000/g
450	probably bacterial	March 12	Toronto, Ontario	hospital	hospital	egg salad		X		50(?)	?	?	?	A.C.C.: >2,000,000/g
451	probably bacterial	March 15	Etobicoke, Ontario	retail store	?	wieners		X		3(?)	?	?	?	A.C.C.: >2,000,000/g
452	probably bacterial	March 15	Hamilton, Ontario	manufacturing plant	manufacturing plant	cannelonl (canned product)		X		1(?)	?	?	?	A.C.C.: >2,000,000/g
453	probably bacterial	March 15	Oshawa, Ontario	hotel	hotel	beef dinner		X		19(?)	?	?	N.V.D.	A.C.C.: 380,000->2,000,000/g
454	probably bacterial	March 15	Simcoe, Ontario	restaurant	restaurant	salad		X		3(4)	1-3	8	V.D.	A.C.C.: >2,000,000/g. Salad ingredients contaminated by being stored in a container used for raw shrimp
455	probably bacterial	March 15	Toronto, Ontario	?	?	salmon pate		X		24(?)	?	?	N.V.	A.C.C.: >2,000,000/g
456	probably bacterial	March 15	Wasaga, Ontario	restaurant	restaurant	shrimp		X		4(5)	1-4	?	?	A.C.C.: >2,000,000/g
457	probably bacterial	March 18	Kingston, Ontario	restaurant	restaurant	chicken salad		X		3(?)	2 1/2	?	?	A.C.C.: 130,000/g
458	probably bacterial	March 18	Mississauga, Ontario	restaurant	restaurant	turkey and beef gravy		X		1(?)	1	?	V.C.	turkey: > 2,000,000 A.C.C./g; beef gravy: 1,400,000 A.C.C./g
459	probably bacterial	March 18	Ottawa, Ontario	restaurant	restaurant	chicken and gravy		X		2(2)	6	?	C.D.,gas	A.C.C.: 130,000/g
460	probably bacterial	March 23	Scarborough, Ontario	social events	catering company	salads(egg,chicken, salmon,tuna)		X		5(20)	7-10 1/2	?	N.V.C.D.	A.C.C.: >2,000,000/g coliform count: 1,100,000/g
461	probably bacterial	March 23	Willowdale, Ontario	restaurant	restaurant	salads(egg,chicken potato,macaroni)		X		5(20)	?	?	V.C.D.	A.C.C.: 340,000->2,000,000/g
462	probably bacterial	March 24	Welland, Ontario	home	home	turkey		X		9(?)	?	<48	V.C.D.H.,aching	A.C.C.: >2,000,000/g
463	probably bacterial	March 24	Laval, Quebec	retail store	?	pizza		X		3(?)	4 1/2-12	?	N.V.C.H.	A.C.C.: 240,000/g

464	probably bacterial	March 24	Lorraine, Quebec	market	home	pizza	X	3(?)	4 1/2-12	?	N.V.C.H.	A.C.C.: 240,000/g
465	probably bacterial	March 26	Langley, British Columbia	restaurant	restaurant	fried chicken, potato salad, or raw ground beef	X	3(3)	3 1/4	?	N.V.	potato salad yielded moderate growth of Bacillus cereus
466	probably bacterial	March 26	London, Ontario	restaurant	restaurant	chicken salad	X	1(?)	1	?	?	A.C.C.: >2,000,000/g
467	probably bacterial	March 26	Toronto, Ontario	restaurant	restaurant	roast beef	X	1(?)	5	?	V.C.D.	A.C.C.: 490,000/g
468	probably bacterial	March 27	Thunder Bay, Ontario	retail store	manufacturing plant	butter	X	1(?)	1/4-1/2	72	N., lightheadedness, dizziness, dry mouth and throat	equipment malfunction causing contamination
469	probably bacterial	March 28	St.Mary's, Ontario	nursing home	nursing home	?	X	66(137)	?	12-16	N.V.C.D.F.H., hot flashes, weakness, dizziness	ham: 610,000 A.C.C./g other foods tested: ≤40,000 A.C.C./g
470	probably bacterial	March 29	Ottawa, Ontario	restaurant	restaurant	steak,mushrooms,potatoes, and sour cream	X	4(12)	7	?	?	A.C.C.: 400,000->2,000,000/g cross-contamination, poor refrigeration and handling techniques
471	probably bacterial	April 1	Etobicoke, Ontario	retail store	?	potato salad	X	2(2)	3	?	?	A.C.C.: >2,000,000/g
472	probably bacterial	April 1	Hampton, Ontario	nursing home	nursing home	buffet (cold meat, salad and sandwiches)	X	18(?)	?	7	V.D.	A.C.C.: 100,000->2,000,000/g
473	probably bacterial	April 3	Winnipeg, Manitoba	home	home	chicken	X	5(5)	1/2-3/4	6	N.V.D.	A.C.C.: 980,000/g. Nausea began very quickly with severe vomiting about 2-3 hours later. Chicken marinated at room temperature for 12 hours.
474	probably bacterial	April 5	Scarborough, Ontario	retail store	supplier	lobster	X	1(1)	3	?	N.V.D.	A.C.C.: 6,800,000/g
475	probably bacterial	April 6	Whitby, Ontario	home	home	jam	X	1(1)	?	?	N.D., abdominal	high Clostridium counts: source unknown since jam was home-made
476	probably bacterial	April 7	Sudbury, Ontario	restaurant	restaurant	gravy	X	7(?)	2 1/2	5	N.D.H.,sweating	A.C.C.: 3,300,000/g
477	probably bacterial	April 8	Brossard, Quebec	retail store	manufacturing plant	ham		2(?)	1	2	numbness,dizziness	foul odour detected
478	probably bacterial	April 8	Hamilton, Ontario	retail store	?	milk	X	1(?)	7 3/4	?	N.V.C.D.F.	coliform bacteria: >2,400,000/ml
479	probably bacterial	April 8	Jonquiere, Quebec	home	home	shepherd's pie containing beef	X	3(?)	6-18	24	V.C.D.	A.C.C.: 10,000,000/g

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			Locality	Establishment			P	V	H	No. ill (at risk)	Incubation (hrs.)	Duration (hrs.)	Symptoms	
480	probably bacterial	April 11	Belleville, Ontario	restaurant	restaurant	sour cream		X		1(?)	?	?	?	A.C.C.: >2,000,000/g
481	probably bacterial	April 11	Burgessville, Ontario	take-out restaurant	take-out restaurant	Chinese food (egg rolls)		X		2(2)	7	?	?	A.C.C.: 860,000/g
482	probably bacterial	April 11	Ottawa, Ontario	retail store	retail store	pork meat pie		X		2(2)	2-3	?	N.V.D.	A.C.C.: 90,000/g inadequately refrigerated at store - cooler was malfunctioning for 3 days.
483	probably bacterial	April 12	Fredericton, New Brunswick	retail store	home	beef sausages		X		2(2)	1-2	?	N.V.C.F.,flushed face	A.C.C.: 140,000/g
484	probably bacterial	April 12	St. Lambert, Quebec	bakery	bakery	cake				3(?)	?	?	V.C.D.	foul taste noticed immediately
485	probably bacterial	April 13	Midhurst, Ontario	retail store	?	ground beef				2(2)	14 1/2	?		
486	probably bacterial	April 13	Toronto, Ontario	retail store	retail store	pizza		X		4(4)	?	?	?	A.C.C.: 480,000/g
487	probably bacterial	April 13	Windsor, Ontario	restaurant	restaurant	chicken		X		1(?)	2	?	?	chicken: >2,000,000 A.C.C./g
488	probably bacterial	April 19	Quebec, Quebec	restaurant	restaurant	hamburger		X		1(1)	4 1/4	72	N.V.C.D.H.	high counts isolated from hamburger
489	probably bacterial	April 20	Garson, Ontario	take-out restaurant	take-out restaurant	pastrami		X		2(?)	7-12	15	N.V.C.D.F.H., tingling in legs	A.C.C.: >2,000,000/g
490	probably bacterial	April 20	Terrebonne, Quebec	butcher shop	butcher shop	ham				1(?)	3-5	12-14	V.	abnormal odour detected
491	probably bacterial	April 22	Winnipeg, Manitoba	restaurant	restaurant	?				2(5)	7 1/2	>48	N.V.C.D.	poor food handling techniques noted; inadequate equipment and utensil sanitization
492	probably bacterial	April 23	Etobicoke, Ontario	take-out restaurant	?	potato salad		X		2(?)	3	?	?	A.C.C.: >2,000,000/g
493	probably bacterial	April 23	London, Ontario	nursing home	nursing home	gravy		X		4(?)	?	?	?	A.C.C.: 170,000/g
494	probably bacterial	April 23	Toronto, Ontario	restaurant	restaurant	chicken		X		5(?)	1 1/2-48	?	N.V., weakness	A.C.C.: >2,000,000/g

495	probably bacterial	April 23	Windsor, Ontario	restaurant	restaurant	pizza	X	1(?)	3	?	?	A.C.C.: >2,000,000/g
496	probably bacterial	April 23	Windsor, Ontario	home	home	green salad	X	1(?)	1	?	?	mushrooms, green peppers and carrots: >2,000,000 A.C.C./g
497	probably bacterial	April 29	Etobicoke, Ontario	take-out restaurant	take-out restaurant	ice cream bar	X	2(2)	?	?	N., burning sensation in mouth and throat, dizziness	A.C.C.: 480,000/g
498	probably bacterial	April 29	London, Ontario	hotel	hotel	chicken		7(105)	10 1/2	12	C.D.	some persons ill reported that they observed that the chicken seemed undercooked
499	probably bacterial	April 30	Guelph, Ontario	take-out restaurant	take-out restaurant	chocolate cake	X	1(?)	24	?	?	A.C.C.: 250,000/g
500	probably bacterial	May 1	Cobourg, Ontario	restaurant	restaurant	chicken salad	X	1(?)	9 1/2	<24	V.C.D.	A.C.C.: 910,000/g
501	probably bacterial	May 1	Quebec, Quebec	home	home	margarine		4(?)	9	2-3 days	N.V.D.H.	margarine kept for several months unrefrigerated
502	probably bacterial	May 4	Hamilton, Ontario	take-out restaurant	take-out restaurant	kolbassa sausage	X	1(?)	19	13 1/2	V.C.D.	A.C.C.: >2,000,000/g
503	probably bacterial	May 6	London, Ontario	retail store	manufacturing plant	canned tuna	X	1(?)	?	?	?	A.C.C.: >2,000,000/g
504	probably bacterial	May 6	North York, Ontario	?	?	powdered milk	X	1(?)	7	?	?	A.C.C.: >2,000,000/g
505	probably bacterial	May 6	Ottawa, Ontario	retail store	home	clam chowder	X	4(?)	2 1/2	?	?	A.C.C.: >2,000,000/g
506	probably bacterial	May 6	Port Credit, Ontario	restaurant	restaurant	mushroom and greens	X	3(3)	10-14	29	V.C.D.	A.C.C.: 20,000/g; E.coli: 2,400/g; improper cooking and holding temperature of product
507	probably bacterial	May 7	Gloucester, Ontario	retail store	?	clam chowder	X	4(4)	18	?	V.C.D., dizziness	A.C.C.: 410,000/g
508	probably bacterial	May 9	Brantford, Ontario	nursing home	nursing home	buffet (cold meat and salad)	X	15(?)	?	?	D.(severe)	A.C.C.:380,000->2,000,000/g
509	probably bacterial	May 9	Sudbury, Ontario	school	school	muffins or tea biscuits		14(19)	1/2-3	4	N.V.C.H., weakness,dizziness	inadequate refrigeration of milk used in preparation
510	probably bacterial	May 10	Ottawa, Ontario	wholesaler	nursing home	bologna	X	15(?)	?	12	V.D.	A.C.C.: >2,000,000/g
511	probably bacterial	May 10	Willowdale, Ontario	retail store	retail store	cake	X	2(?)	4	<24	V.C.D.H.	A.C.C.: 220,000/g
512	probably bacterial	May 10-11	Montreal, Quebec	airport (fast food facility)	hotel	multiple foods	X	57(156)	8-24	?	N.V.D.(severe),F. dizziness	3 separate groups of persons ill. Many foods: 8,400,000 A.C.C./g

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513	probably bacterial	May 11	Newmarket, Ontario	take-out restaurant	take-out restaurant	Chinese food (chow mein,sweet and sour chicken balls,pork)		X		4(5)	2 1/2-14 1/2	?	?	chow mein: >2,000,000 A.C.C./g; chicken balls: 170,000 A.C.C./g
514	probably bacterial	May 13	Ottawa, Ontario	cafeteria	cafeteria	egg salad sandwich		X		1(?)	?	?	?	A.C.C.: >2,000,000/g
515	probably bacterial	May 17	Belleville, Ontario	retail store	club	turkey		X		18(35)	6	?	?	E. coli in turkey
516	probably bacterial	May 20	Midhurst, Ontario	restaurant	restaurant	cheddar cheese		X		4(4)	11	?	?	A.C.C.: >3,000,000/g
517	probably bacterial	May 20	Toronto, Ontario	?	?	curried chicken and rice		X		2(?)	6	?	?	chicken: 130,000 A.C.C./g rice: >2,000,000 A.C.C./g
518	probably bacterial	May 21	Etobicoke, Ontario	restaurant	restaurant	bean sprouts		X		9(?)	2 1/2	?	?	A.C.C.: >2,400,000/g
519	probably bacterial	May 21	Ottawa, Ontario	restaurant	restaurant	pasta with clam sauce		X		3(3)	8-10	?	V.C.D.	clams: 780,000 A.C.C./g tomato sauce: 430,000 A.C.C./g
520	probably bacterial	May 21	Toronto, Ontario	?	?	chicken		X		2(?)	?	?	?	A.C.C.: >2,000,000/g
521	probably bacterial	May 22	Ottawa, Ontario	restaurant	restaurant	smoked meat		X		2(?)	?	?	?	A.C.C.: 240,000/g
522	probably bacterial	May 25	London, Ontario	nursing home	nursing home	salmon loaf		X		6(?)	?	?	?	A.C.C.: 280,000/g
523	probably bacterial	May 27	Jonquière, Quebec	fast food facility	fast food facility	cheeseburger		X		3(?)	4-15	24	N.V.C.D.H.	A.C.C.: >2,000,000/g fecal streptococci: 10,000/g
524	probably bacterial	May 26	Toronto, Ontario	restaurant	restaurant	shrimp		X		1(?)	48	?	?	A.C.C.: >2,000,000/g
525	probably bacterial	May 31	Ottawa, Ontario	restaurant	restaurant	Chinese food (fried rice)		X		2(?)	8	?	?	A.C.C.: 480,000/g
526	probably bacterial	June 1	Owen Sound, Ontario	hospital	hospital	turkey dinner		X		23(?)	?	?	N.V.D.	A.C.C.: 100,000->2,000,000/g
527	probably bacterial	June 1	Toronto, Ontario	restaurant	restaurant	chicken		X		4(4)	<6	?	C.D.,weakness	A.C.C.: >2,000,000/g

528	probably bacterial	June 1	Winchester, Ontario	home	home	raw milk		1(?)	<4	12	N.V.C.D.F.	
529	probably bacterial	June 3	Hamilton, Ontario	nursing home	nursing home	Chinese food (fried rice)	X	1(?)	?	?	?	A.C.C.: 210,000/g
530	probably bacterial	June 4	London, Ontario	restaurant	restaurant	bacon	X	3(?)	2	?	?	A.C.C.: 2,000,000/g
531	probably bacterial	June 4	London, Ontario	restaurant	restaurant	sausage	X	3(3)	1	?	?	A.C.C.: >2,000,000/g
532	probably bacterial	June 5	London, Ontario	restaurant	restaurant	ham and salami	X	3(?)	3	?	?	both foods: >2,000,000 A.C.C./g
533	probably bacterial	June 5	Pembroke, Ontario	hotel	hotel	seafood salad	X	2(?)	1 1/2	?	?	A.C.C.: >2,000,000/g
534	probably bacterial	June 8	Kingston, Ontario	tour boat	tour boat	chocolate milk	X	12(?)	?	?	N.C.	A.C.C.: >2,000,000/g
535	probably bacterial	June 9	Brampton, Ontario	restaurant	restaurant	beef or pork	X	2(?)	6	<24	?	A.C.C.: 240,000/g
536	probably bacterial	June 9	Ottawa, Ontario	retail store	retail store	ham	X	2(2)	6 1/2-8	?	V.C.D.	A.C.C.: >2,000,000/g
537	probably bacterial	June 10	London, Ontario	restaurant	restaurant	salad dressing mix	X	2(?)	8 1/2	?	?	A.C.C.: 180,000/g
538	probably bacterial	June 12	Toronto, Ontario	retail store	retail store	hamburger	X	2(?)	42	?	?	A.C.C.: 300,000/g
539	probably bacterial	June 12	Willowdale, Ontario	restaurant	restaurant	sandwiches	X	1(?)	?	?	?	A.C.C.: 150,000/g
540	probably bacterial	June 13	Hamilton, Ontario	nursing home	nursing home	egg salad	X	1(?)	?	?	?	A.C.C.: 1,100,000/g
541	probably bacterial	June 14	Maxville, Ontario	home	home	raw milk	X	2(?)	?	?	D.F.	A.C.C.: 510,000/g
542	probably bacterial	June 15	Mississauga, Ontario	restaurant	restaurant	hamburger or cheese	X	1(?)	16	?	?	A.C.C.: 220,000/g
543	probably bacterial	June 15	Ottawa, Ontario	restaurant	restaurant	pizza	X	3(4)	1/2-3	?	N.V.C.D.	A.C.C.: 1,800,000/g
544	probably bacterial	June 16	Pembroke, Ontario	?	?	turkey	X	2(?)	?	?	?	A.C.C.: >2,000,000/g
545	probably bacterial	June 16	Gatineau, Quebec	restaurant	restaurant	roast beef	X	6(?)	12	48	N.V.C.D.H.	A.C.C.: >2,000,000/g
546	probably bacterial	June 17	Hamilton, Ontario	retail store	retail store	roast beef	X	1(?)	5	?	?	A.C.C.: >2,000,000/g
547	probably bacterial	June 19	Oshawa, Ontario	hotel	hotel	chicken	X	3(?)	?	?	D.(bloody)	A.C.C.: 110,000/g

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548	probably bacterial	June 20	Ottawa, Ontario	take-out restaurant	?	macaroni salad		X		4(4)	8 1/2	?	?	A.C.C.: 180,000/g
549	probably bacterial	June 21	Timmins, Ontario	retail store	?	soup		X		1(?)	15-16	?	?	A.C.C.: >2,000,000/g
550	probably bacterial	June 21	Toronto, Ontario	restaurant	restaurant	spinach		X		3(3)	1 1/2	<1 week	N.V.C.D.F.H., dizziness, weakness	A.C.C.: >2,000,000/g
551	probably bacterial	June 23	Hamilton, Ontario	retail store	retail store	ravioli		X		1(?)	?	?	?	A.C.C.: 700,000/g
552	probably bacterial	June 23	Guelph, Ontario	school	school	smoked salmon		X		1(?)	?	?	?	A.C.C.: 1,200,000/g
553	probably bacterial	June 25	Toronto, Ontario	restaurant	restaurant	Chinese food (pork, chicken and peppers)		X		4(4)	4 1/2	?	N.C.D.F.H.	A.C.C.: 130,000-2,000,000/g; dim sum lunch at Chinese restaurant, various foods involved
554	probably bacterial	June 27	Belleville, Ontario	retail store	retail store	canned spaghetti sauce		X		1(?)	5	?	?	A.C.C.: 1,500,000/g
555	probably bacterial	June 27	Hamilton, Ontario	home	home	steak with wine sauce		X		2(2)	8	2 days	N.V.C.D.F.	A.C.C.: >2,000,000/g
556	probably bacterial	June 27	Niagara Falls, Ontario	restaurant	restaurant	hot dog		X		1(?)	3	?	?	A.C.C.: 320,000/g
557	probably bacterial	June 28	Simcoe, Ontario	restaurant	restaurant	cold cuts		X		3(?)	2	1/2	?	A.C.C.: >2,000,000/g
558	probably bacterial	June 28	Simcoe, Ontario	home	retail store	turkey		X		1(?)	6	?	?	A.C.C.: 580,000/g
559	probably bacterial	July 3	Winchester, Ontario	farm	farm	raw milk		X		1(?)	24	120	N.V.C.D.F.	A.C.C.: 10,000/g
560	probably bacterial	July 4	Strathroy, Ontario	golf club	golf club	cold cuts and salads		X		2(?)	1	?	N.V.C.D.H., dizziness	A.C.C.: 20,000-720,000/g
561	probably bacterial	July 5	Gananoque, Ontario	restaurant	restaurant	roast beef,gravy or french fries		X		1(?)	?	?	?	A.C.C.: >2,000,000/g
562	probably bacterial	July 5	Ottawa, Ontario	restaurant	restaurant	crab meat		X		1(2)	2 1/2	?	V.C.D.	A.C.C.: 1,000,000/g
563	probably bacterial	July 5	Ottawa, Ontario	restaurant	restaurant	crab meat salad		X		1(?)	3	?	?	A.C.C.: 1,300,000/g

564	probably bacterial	July 5	Montreal, Quebec	restaurant	restaurant	seafood	X	3(4)	1-4	8	N.C.D.	seafood stored improperly; high A.C.C. and coliform counts.
565	probably bacterial	July 8	Oakville, Ontario	?	?	liver paté	X	2(?)	?	?	?	A.C.C.: 270,000/g
566	probably bacterial	July 8	Hull, Quebec	restaurant	restaurant	fish	X	2(?)	13-15	48-72	N.V.D.F.	A.C.C.: 200,000/g
567	probably bacterial	July 9	Pickering, Ontario	restaurant	restaurant	pizza	X	2(?)	2 1/2	7 1/2	N.V.C.D.	A.C.C.: >2,000,000/g
568	probably bacterial	July 10	Sherbrooke, Quebec	camp	camp	stew and sausages	X	11(23)	?	?	N.V.C.H.	stew: 340,000 A.C.C./g; sausages: >2,000,000 A.C.C./g
569	probably bacterial	July 13	Kitchener, Ontario	retail store	retail store	bologna	X	2(?)	3	10	V.C.D.H.	A.C.C.: >2,000,000/g
570	probably bacterial	July 13	Toronto, Ontario	restaurant	restaurant	chicken	X	2(?)	?	?	?	E. coli: 240,000/g
571	probably bacterial	July 13	Toronto, Ontario	restaurant	restaurant	ham and pastrami	X	3(?)	?	?	?	pastrami: 430,000 A.C.C./g ham: >2,000,000 A.C.C./g
572	probably bacterial	July 13	Toronto, Ontario	?	?	chicken	X	1(?)	?	?	?	A.C.C.: >2,000,000/g; coliforms: >240,000/g
573	probably bacterial	July 14	Brantford, Ontario	restaurant	restaurant	donuts	X	2(2)	1	?	C.D.	A.C.C.: >2,000,000/g
574	probably bacterial	July 14	Kingston, Ontario	restaurant	restaurant	chili	X	1(?)	6 1/2	?	V.C.D.F.	A.C.C.: >2,000,000/g; E.coli: 460,000/g; C.perfringens: 24,000/g; fecal streptococci: >2,000,000/g
575	probably bacterial	July 14	Perth, Ontario	restaurant	restaurant	fried chicken and potato salad	X	2(?)	4	<48	N.V.C.D.H.	A.C.C.: 150,000-250,000/g
576	probably bacterial	July 14	Richmond Hill, Ontario	retail store	?	chocolate milk	X	1(1)	1/4	?	N., dizziness	microbial spoilage due to time and temperature
577	probably bacterial	July 15	Barrie, Ontario	retail store	retail store	homogenized milk	X	1(1)	?	?	gagging, burning of throat	microbial spoilage due to time and temperature abuse
578	probably bacterial	July 18	Chatham, Ontario	retail store	manufacturing plant	bottled beer		1(1)	immediate	?	N.V.	vomiting induced on doctor's suggestion. Product pH reduced from normal of 4.2 to 3.8, smelled vinegary. Finish was chipped allowing contamination
579	probably bacterial	July 18	L'Orignal, Ontario	farm	farm	raw milk	X	2(?)	?	?	D.F.	raw milk drunk on an ongoing basis by farm family. A.C.C.: >2,000,000/g; E.coli: >240,000,000/g
580	probably bacterial	July 19	Collingwood, Ontario	restaurant	restaurant	bacon	X	1(?)	?	?	N.V.D.	A.C.C.: 140,000/g
581	probably bacterial	July 22	St.Catharines, Ontario	cafeteria	cafeteria	egg salad sandwich	X	1(?)	1/2	?	?	coliforms: >1,000,000/g

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582	probably bacterial	July 24	Kitchener, Ontario	retail store	retail store	luncheon meat		X		1(?)	?	24	N.C.D.,dizziness	A.C.C.: >2,000,000/g
583	probably bacterial	July 24	Toronto, Ontario	retail store	retail store	milk		X		1(1)	1	?	chest pains, sweating, high fever	A.C.C.: >2,000,000/g
584	probably bacterial	July 27	Dunbar, Ontario	nursing home	nursing home	turkey		X		10(?)	?	?	D	A.C.C.: 600,000/g
585	probably bacterial	July 27	Winnipeg, Manitoba	restaurant	restaurant	pizza				2(2)	5 1/2	24	N.C.D.F.	time and temperature abuse noted; food left out at room temperature
586	probably bacterial	July 28	Thunder Bay, Ontario	camp	camp	2% milk		X		5(?)	4 1/2	?	?	A.C.C.: 1,600,000/g
587	probably bacterial	July 31	Toronto, Ontario	retail store	retail store	pastrami		X		4(?)	7	?	?	A.C.C.: >2,000,000/g; meat inadequately refrigerated
588	probably bacterial	Aug. 2	St.Catharines, Ontario	restaurant	restaurant	crab		X		2(?)	14 1/2	?	?	A.C.C.: 300,000/g
589	probably bacterial	Aug. 4	Boucherville, Quebec	restaurant	restaurant	hamburger		X		1(?)	?	?	V.D.H.	A.C.C.: 10,000,000/g
590	probably bacterial	Aug. 6	St.Catharines, Ontario	retail store	?	canned tuna		X		1(1)	3 1/2	?	?	A.C.C.: 300,000/g
591	probably bacterial	Aug. 8	Ottawa, Ontario	home	home	steak and mushrooms		X		2(2)	4	?	N.V.C.,	A.C.C.: >2,000,000/g
592	probably bacterial	Aug. 8	Ottawa, Ontario	retail store	home	mushroom salad		X		2(?)	3 1/2	?	?	A.C.C.: >2,000,000/g
593	probably bacterial	Aug. 9	Ottawa, Ontario	retail store	?	sesame snaps		X		1(?)	?	?	?	A.C.C.: >2,000,000/g
594	probably bacterial	Aug. 9	Toronto, Ontario	restaurant	restaurant	roast beef		X		3(?)	2	?	?	A.C.C.: >500,000/g
595	probably bacterial	Aug. 12	Kingston, Ontario	hotel	hotel	escargot		X		2(?)	18	?	?	A.C.C.: 1,300,000/g
596	probably bacterial	Aug. 12	Ottawa, Ontario	home	home	macaroni salad		X		3(3)	8-12	?	?	A.C.C.: >2,000,000/g; coliforms: 460,000/g

597	probably bacterial	Aug. 12	Ottawa, Ontario	restaurant	restaurant	chicken	X	1(1)	7 1/2	?	N.V.C.D.	A.C.C.: 110,000/g
598	probably bacterial	Aug. 12	Simcoe, Ontario	retail store	home	chicken	X	1(?)	7 1/2	?	?	A.C.C.: 110,000/g
599	probably bacterial	Aug. 13	Montreal, Quebec	restaurant	restaurant	spaghetti and lasagna	X	3(6)	4-14, mean 7	12-20, mean 12	N.V.C.D.	foods: 6-8,000,000 A.C.C./g coliforms up to 16,000/g
600	probably bacterial	Aug. 15	Don Mills, Ontario	club	club	salad bar		10(100)	12-14	48	N.V.C.D., chills	possible temperature abuse due to inadequate refrigeration space. Not all equipment operational at same time
601	probably bacterial	Aug. 16	Simcoe, Ontario	home	home	wieners	X	4(4)	9	?	?	A.C.C.: >2,000,000/g
602	probably bacterial	Aug. 16	Sherbrooke, Quebec	restaurant	restaurant	hamburger	X	1(1)	2 1/2	10	D.(severe)	A.C.C.: 100,000/g
603	probably bacterial	Aug. 17	Brantford, Ontario	retail store	?	coleslaw	X	5(5)	1 1/2	?	?	A.C.C.: >2,000,000/g
604	probably bacterial	Aug. 17	Niagara Falls, Ontario	retail store	home	potato salad	X	2(?)	1	<2	N.V.C.	A.C.C.: 700,000/g
605	probably bacterial	Aug. 18	Regina, Saskatchewan	retail store	retail store	mock chicken	X	1(?)	2	?	?	A.C.C.: 480,000/g
606	probably bacterial	Aug. 19	London, Ontario	restaurant	restaurant	macaroni and salmon salad	X	6(?)	5	?	?	both foods: >2,000,000 A.C.C./g
607	probably bacterial	Aug. 20	Toronto, Ontario	restaurant	restaurant	ground beef	X	6(?)	>6	?	?	A.C.C.: >100,000/g
608	probably bacterial	Aug. 21	Granby, Quebec	mobile canteen	mobile canteen	ham	X	1(1)	2	?	N.V.D.H.	A.C.C.: 100,000,000/g
609	probably bacterial	Aug. 22	Ottawa, Ontario	take-out restaurant	take-out restaurant	pizza	X	4(4)	4 1/2	?	?	A.C.C.: >2,000,000/g
610	probably bacterial	Aug. 22	Toronto, Ontario	restaurant	restaurant	chicken and coleslaw		3(3)	6-10	?	N.V.C.D.F.H., chills, weakness	partial cooking of chicken which was then held at room temperature, lack of handwashing by staff; improper handling of coleslaw.
611	probably bacterial	Aug. 24	Mississauga, Ontario	nursing home	nursing home	roast beef	X	1(?)	7	?	D.	A.C.C.: >2,000,000/g
612	probably bacterial	Aug. 24	Niagara Falls, Ontario	retail store	home	roast beef	X	3(?)	4	8	C.,weakness	A.C.C.: 2,000,000/g
613	probably bacterial	Aug. 25	Willowdale, Ontario	social event	catering company	paté de foie gras	X	16(?)	6	?	V.C.D.F.	A.C.C.: >2,000,000/g
614	probably bacterial	Aug. 27	Fredericton, New Brunswick	retail store	manufacturing plant	cooked ham		1(1)	2	18	V.D.	product recalled by manufacturer
615	probably bacterial	Aug. 31	Niagara Falls, Ontario	retail store	home	wieners	X	2(?)	?	?	C.	A.C.C.: 2,000,000/g

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616	probably bacterial	Sept. 1	Longueuil, Quebec	home	home	Mexican food (enchiladas,tacos, and beans)		X		1(?)	?	24	N.V.C.D.	enchilada and tacos: 10,000,000 A.C.C./g; beans: 340,000 A.C.C./g
617	probably bacterial	Sept. 3	Hamilton, Ontario	restaurant	restaurant	casserole containing salmon		X		1(?)	2-4	24	N.V.D.,sweating	fecal streptococci: 490,000/g; A.C.C.: >2,000,000/g
618	probably bacterial	Sept. 4	Winnipeg, Manitoba	restaurant	restaurant	salad				8(20)	4	2-3 days	N.V.D.	another salad sample showed high fecal coliform counts. Staff personal hygiene and defective refrigeration were likely factors
619	probably bacterial	Sept. 4	Kitchener, Ontario	take-out restaurant	take-out restaurant	beef		X		1(?)	10 1/2	?	?	A.C.C.: 1,600,000/g
620	probably bacterial	Sept. 4	Timmins, Ontario	restaurant	restaurant	turkey roll		X		1(?)	?	?	V.C.	A.C.C.: >2,000,000/g
621	probably bacterial	Sept. 8	Nepean, Ontario	retail store	?	macaroni salad or deep fried chicken		X		2(2)	2	?	?	A.C.C.: >2,000,000/g
622	probably bacterial	Sept. 8	Chomedey, Quebec	restaurant	home	pizza (pepperoni)		X		2(?)	5-11	?	N.V.C.D.,swollen hands	A.C.C.: 240,000/g
623	probably bacterial	Sept. 9	Windsor, Ontario	retail store	?	hamburger		X		2(?)	2	?	?	A.C.C.: 1,500,000/g
624	probably bacterial	Sept. 10	Fermont, Quebec	food service establishment	food service establishment	chocolate milk		X		200(?)	?	?	N.V.C.D.F.	A.C.C.: 100,000,000/g
625	probably bacterial	Sept. 11	Ottawa, Ontario	retail store	?	pizza		X		2(3)	1	?	?	A.C.C.: 490,000/g
626	probably bacterial	Sept. 13	Montreal, Quebec	restaurant	restaurant	vegetable tacos		X		1(2)	5	48	N.V.C.D.	A.C.C.: 130,000/g
627	probably bacterial	Sept. 22	Perth, Ontario	retail store	home	cheddar cheese		X		1(1)	8	48	N.V.C.F.H., dizziness	A.C.C.: >2,000,000/g cheese had been frozen for unspecified length of time
628	probably bacterial	Sept. 24	Toronto, Ontario	restaurant	restaurant	caesar salad		X		1(?)	1/4	?	?	A.C.C.: >2,000,000/g

629	probably bacterial	Sept. 25	Toronto, Ontario	restaurant	restaurant	Mexican food (refried beans and green burritos)	X	2(?)	6 1/2	?	?	A.C.C.: 300,000-500,000/g
630	probably bacterial	Sept. 25	Toronto, Ontario	restaurant	restaurant	ground meat	X	1(?)	?	?	?	A.C.C.: >100,000/g
631	probably bacterial	Sept. 26	Ottawa, Ontario	home	home	homemade infant food (chicken and broth)	X	1(?)	6	?	V.D.(severe)	low counts of E.coli and S.aureus isolated in food
632	probably bacterial	Sept. 27	Windsor, Ontario	retail store	?	sausage	X	1(?)	4	?	?	A.C.C.: 140,000/g
633	probably bacterial	Oct. 1	Ste.Foy, Quebec	restaurant	restaurant	sausage	X	2(?)	3-24	12-24	V.C.D.F.	A.C.C.: 340,000/g
634	probably bacterial	Oct. 4	Burlington, Ontario	restaurant	restaurant	seafood salad (shrimp,crab)	X	1(?)	4	6	V.C.D.	A.C.C.: >2,000,000/g
635	probably bacterial	Oct. 5	Cornwall, Ontario	retail store	?	powdered milk	X	2(?)	3	13	N.C.D.	A.C.C.: >2,000,000/g
636	probably bacterial	Oct. 6	London, Ontario	restaurant	restaurant	ham and cheese	X	2(2)	8	24	N.V.C.D.	A.C.C.: >100,000/g
637	probably bacterial	Oct. 13	Etobicoke, Ontario	restaurant	restaurant	turkey dinner	X	8(?)	12	?	?	A.C.C.: 1,700,000->2,000,000/g
638	probably bacterial	Oct. 14	Thunder Bay, Ontario	restaurant	restaurant	tuna	X	1(?)	2 1/2	?	?	A.C.C.: 240,000/g
639	probably bacterial	Oct. 15	Dundas, Ontario	restaurant	restaurant	buffet	X	28(?)	?	?	N.V.D.	A.C.C.: 200,000->2,000,000/g
640	probably bacterial	Oct. 16	Ottawa, Ontario	restaurant	restaurant	shrimp	X	1(?)	?	?	?	A.C.C.: 110,000/g
641	probably bacterial	Oct. 16	Peterborough, Ontario	restaurant	restaurant	shrimp	X	1(?)	4 1/2	<12	N.V.C.D.,numbness	A.C.C.: >2,000,000/g
642	probably bacterial	Oct. 17	Montreal, Quebec	restaurant	restaurant	red cabbage and mayonnaise	X	1(3)	2	12	N.V.C.D.	cabbage: 40,000,000 A.C.C./g
643	probably bacterial	Oct. 18	Oshawa, Ontario	restaurant	restaurant	mortadella sausage	X	1(?)	16	5 days	D.F.H.,backache	A.C.C.: >2,000,000/g
644	probably bacterial	Oct. 18	Toronto, Ontario	retail store	?	skimmed milk		1(?)	1	36	H., edema	slight acidity of product (pH 6.52), soapy taste. Probably outgrowth of psychrophiles.
645	probably bacterial	Oct. 23	Mississauga, Ontario	banquet	catering company	mashed potatoes, roast beef	X	40(?)	12	?	?	potatoes: >2,000,000 A.C.C./g, coliforms >2,400,000/g Roast beef: >2,400,000 coliforms/g
646	probably bacterial	Oct. 23	Thunder Bay, Ontario	restaurant	restaurant	cheese	X	1(?)	24	?	?	A.C.C.: >2,000,000/g
647	probably bacterial	Oct. 24	Toronto, Ontario	retail store	home	tuna	X	2(2)	5 1/2	48	C.D.F.	high levels of coliforms noted, no counts available

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648	probably bacterial	Oct. 24	Quebec, Quebec	home	home	home-canned mushrooms				>2(?)	?	?	N.V.	mushrooms eaten at one meal and when people became ill, the remainder was thrown in the garbage
649	probably bacterial	Oct. 25	Port Elgin, Ontario	cottage	cottage	seafood salad		X		5(?)	3	?	V.D.	A.C.C.: >2,000,000/g
650	probably bacterial	Oct. 29	Ottawa, Ontario	restaurant	restaurant	Chinese food (chicken fried rice)				1(1)	4	?	C.	temperature abuse noted
651	probably bacterial	Oct. 29	Ste.Foy, Quebec	bakery	bakery	pastry		X		2(?)	2 1/2	3 days	N.C.D.F.H.,flushed face	high counts in pastry
652	probably bacterial	Oct. 30	Scarborough, Ontario	cafeteria	cafeteria	egg salad sandwich		X		20(?)	14 1/2-15 1/2	?	?	A.C.C.: 370,000/g
653	probably bacterial	Oct. 30	Donnacona, Quebec	church	catering company	buffet (sandwiches,salads, cold meats)		X		26(?)	24-48	?	V.C.D.F.H.	A.C.C.: 340,000->2,000,000/g
654	probably bacterial	Oct. 30	Iberville, Quebec	school	school	milk		X		44(?)	?	?	C.D.	high counts (unavailable); also noted that the milk was left unrefrigerated for several hours before consumption
655	probably bacterial	Oct. 31	Etobicoke, Ontario	banquet	catering company	fish		X		1(?)	2-3	?	?	A.C.C.: 1,400,000/g
656	probably bacterial	Nov. 1	Ottawa, Ontario	home	home	roast beef				2(2)	9	?	C.(severe),D.	roast beef was left out on the balcony all night after cooling
657	probably bacterial	Nov. 2	Winnipeg, Manitoba	restaurant	restaurant	Mexican food (tacos or burritos)		X		4(6)	9-13	1-12	V.C.D.	ground beef: 670,000 A.C.C./g; inspections revealed poor personal hygiene and poor sanitation. Foods left out at room temperature.
658	probably bacterial	Nov. 2	Mississauga, Ontario	hotel	hotel	seafood		X		12(?)	6 1/2	?	?	A.C.C.: 460,000/g
659	probably bacterial	Nov. 4	Collingwood, Ontario	hotel	hotel	pork sausages		X		2(?)	9 1/2	25	C.D.	A.C.C.: >2,000,000/g
660	probably bacterial	Nov. 5	Ottawa, Ontario	bakery	bakery	cream puffs		X		1(?)	?	?	?	A.C.C.: >2,000,000/g

661	probably bacterial	Nov. 5	Toronto, Ontario	nursing home	nursing home	chicken,chocolate cake, salad dressing, dry stock gravy	X	4(?)	?	?	V.D.	high counts (figures not available)
662	probably bacterial	Nov. 6	Barrie, Ontario	home	home	gravy		5(8)	2-18	?	V.C.D.H.F., chills	goose drippings, used to make gravy, allowed to remain at room temperature for extended period of time prior to re-use
663	probably bacterial	Nov. 7	Toronto, Ontario	hotel	hotel	egg and salmon salad	X	1(?)	14	?	N.V.C.	coliforms: >2,400,000/g
664	probably bacterial	Nov. 7	Aylmer, Quebec	restaurant	restaurant	hamburger,fries with cheese and gravy	X	2(?)	1/2-2	?	N.C.D.	A.C.C.: 240,000-10,000,000/g
665	probably bacterial	Nov. 8	Oshawa, Ontario	nursing home	nursing home	cold cuts	X	18(?)	?	?	N.V.D.	A.C.C.: >2,000,000/g; fecal streptococci: 240,000/g
666	probably bacterial	Nov. 9	Alma, New Brunswick	social in hall	home catering	turkey		10(?)	10-12	?	D.	improper storage of cooked turkeys prepared by various individuals and transported to hall; 5 turkeys held at room temperature, some for over 2 hours before meal began
667	probably bacterial	Nov. 9	Weston, Ontario	banquet in hall	catering company	buffet (cold meat, salad and sandwiches)	X	100(?)	12-24	?	?	A.C.C.: 240,000 - >2,000,000/g
668	probably bacterial	Nov. 10	St. Louis Cape, New Brunswick	home	home	lobster		2(?)	2-3	?	V.D.	improperly "bottled" lobster, no lobster available for analysis
669	probably bacterial	Nov. 11	Toronto, Ontario	restaurant	restaurant	chili	X	1(2)	3	24	N.C.D.F.	A.C.C.: >2,000,000/g
670	probably bacterial	Nov. 15	Fredericton, New Brunswick	retail store	retail store	orange drink		1(1)	?	?	D.F.	time and temperature abuse noted
671	probably bacterial	Nov. 15	Ottawa, Ontario	restaurant	restaurant	duck	X	2(2)	11	?	?	A.C.C.: 510,000/g
672	probably bacterial	Nov. 15	Simcoe, Ontario	retail store	retail store	pizza (mushroom,pepperoni and cheese)	X	6(6)	7	?	?	A.C.C.: >2,000,000/g in mushrooms
673	probably bacterial	Nov. 16	Simcoe, Ontario	retail store	home	wieners	X	4(4)	9	?	?	A.C.C.: >2,000,000/g
674	probably bacterial	Nov. 16	Willowdale, Ontario	social in hall	catering company	salmon,paté,oysters, salads,roast beef and curried shrimp	X	8(?)	1-3	?	?	A.C.C.: 460,000->2,000,000/g
675	probably bacterial	Nov. 17	Willowdale, Ontario	home for the aged	home for the aged	egg salad	X	19(?)	6	?	N.C.D.	A.C.C.: >2,000,000/g
676	probably bacterial	Nov. 18	Ste. Adèle, Quebec	retail store	home	steak	X	3(?)	1-6	18	V.C.D.F.	A.C.C.: >2,000,000/g

Inc. No.	Etiology	Onset	Suspected Food Acquired From: Locality	Establishment	Where Food Mishandled	Vehicle	Lab Data: P	V	H	Clinical Data: No. ill (at risk)	Incubation (hrs.)	Duration (hrs.)	Symptoms	Comments
677	probably bacterial	Nov. 19	Kingston, Ontario	retail store	?	escargots		X		3(?)	72	?	?	A.C.C.: 390,000/g
678	probably bacterial	Nov. 19	Ste.Foy, Quebec	restaurant	restaurant	smoked meat		X		2(?)	2	3	C.D.	A.C.C.: >2,000,000/g
679	probably bacterial	Nov. 21	Ottawa, Ontario	restaurant	restaurant	french dressing		X		2(?)	6 1/2	?	?	A.C.C.: >2,000,000/g
680	probably bacterial	Nov. 21	Toronto, Ontario	restaurant	restaurant	tuna salad		X		2(?)	4	?	?	A.C.C.: 100,000/g
681	probably bacterial	Nov. 23	Ottawa, Ontario	restaurant	restaurant	french fries		X		3(?)	8	?	?	A.C.C.: 230,000/g
682	probably bacterial	Nov. 23	Windsor, Ontario	home	home	cookies		X		13(?)	8	?	?	A.C.C.: 170,000/g; cookies were home-made
683	probably bacterial	Nov. 24	Montreal, Quebec	?	?	capelioti		X		2(2)	4-11	?	N.V.C.D.,chills	frozen capelioti: 60,000,000 A.C.C./g
684	probably bacterial	Nov. 27	Mississauga, Ontario	restaurant	restaurant	chicken		X		4(?)	5 1/2	?	?	coliform count: 210,000/g
685	probably bacterial	Nov. 27	Collingwood, Ontario	restaurant	restaurant	barbecued ribs		X		1(?)	3	45	N.V.C.	A.C.C.: 1,000,000/g
686	probably bacterial	Dec. 1	Winnipeg, Manitoba	take-out restaurant	?	Chinese food (chicken, and shrimp fried rice)		X		3(3)	2	2	D.	A.C.C.: 5,100,000/g. Sample picked up at complainant's home 2 days later.
687	probably bacterial	Dec. 1	Brampton, Ontario	retail store	retail store	bologna		X		2(2)	15	?	?	A.C.C.: >2,000,000/g
688	probably bacterial	Dec. 2	Scarborough, Ontario	retail store	manufacturing plant	crab		X		2(?)	5-6	?	?	coliforms: 2,400,000/g (crab was frozen)
689	probably bacterial	Dec. 2	Willowdale, Ontario	retail store	retail store	turkey		X		1(?)	5 1/2	?	?	A.C.C.: 110,000/g
690	probably bacterial	Dec. 2	Magog, Quebec	restaurant	restaurant	club sandwich		X		2(?)	12	24	N.V.	chicken in club sandwich: >10,000,000 A.C.C./g
691	probably bacterial	Dec. 3	Ste. Foy, Quebec	bakery	home	quiche Lorraine		X		2(?)	12	6	N.C.D.,dizziness	A.C.C.: >1,000,000/g
692	probably bacterial	Dec. 5	Ajax, Ontario	hotel	hotel	cold cuts		X		1(?)	?	?	V.D.	A.C.C.: >2,000,000/g

693	probably bacterial	Dec. 5	Chatham, Ontario	hotel	hotel	macaroni and potato salads	X	13(?)	?	?	?	A.C.C.: >2,000,000 for both macaroni and potato salads
694	probably bacterial	Dec. 5	North York, Ontario	restaurant	restaurant	chicken sandwich	X	1(?)	?	?	?	A.C.C.: 240,000/g
695	probably bacterial	Dec. 5	Ottawa, Ontario	retail store	retail store	spaghetti and meat sauce	X	1(?)	?	?	?	A.C.C.: >2,000,000/g
696	probably bacterial	Dec. 5	Toronto, Ontario	restaurant	restaurant	crab and shrimp	X	1(3)	4	?	?	A.C.C.: 310,000/g
697	probably bacterial	Dec. 6	Brampton, Ontario	hospital	hospital	macaroni salad	X	4(?)	?	?	?	A.C.C.: 1,100,000/g
698	probably bacterial	Dec. 7	Etobicoke, Ontario	restaurant	restaurant	beef and shrimp	X	1(?)	8	?	?	beef: 250,000 A.C.C./g shrimp: >2,000,000 A.C.C./g
699	probably bacterial	Dec. 8	Toronto, Ontario	restaurant	restaurant	Chinese food (sweet & sour chicken balls and fried rice)	X	4(?)	5-6	?	?	A.C.C.: >2,000,000/g for all suspect vehicles
700	probably bacterial	Dec. 10	Richmond Hill, Ontario	nursing home	nursing home	potato salad	X	15(?)	6-18	?	V.C.D.	A.C.C.: >2,000,000/g
701	probably bacterial	Dec. 11	Willowdale, Ontario	take-out restaurant	take-out restaurant	Chinese food	X	1(?)	16	?	?	A.C.C.: >2,000,000/g
702	probably bacterial	Dec. 12	Orillia, Ontario	restaurant	restaurant	roast beef	X	9(?)	2 1/- 10 1/2	?	?	A.C.C.: 480,000/g
703	probably bacterial	Dec. 12	Ottawa, Ontario	restaurant	restaurant	turkey, salami and pastries	X	12(?)	10-12	?	?	A.C.C.: 240,000->2,000,000/g in all suspect foods
704	probably bacterial	Dec. 12	Sudbury, Ontario	nursing home	nursing home	egg,chicken and tuna sandwiches	X	40(?)	9 1/2- 14 1/2	?	?	egg: 270,000 A.C.C./g; chicken sandwiches: >2,000,000 A.C.C./g; tuna sandwiches: 140,000 A.C.C./g
705	probably bacterial	Dec. 13	Ottawa, Ontario	restaurant	restaurant	buffet	X	12(?)	11-14	?	N.V.D.	A.C.C.: 130,000->2,000,000/g
706	probably bacterial	Dec. 13	Ottawa, Ontario	restaurant	restaurant	turkey and ham		12(80)	4-16 1/2	?	N.V.C.D.	temperature abuse of ham and turkey
707	probably bacterial	Dec. 13	Saskatoon, Saskatchewan	restaurant	restaurant	turkey	X	8(47)	5	12	N.V.C.D.	A.C.C.: >2,000,000/g
708	probably bacterial	Dec. 14	Surrey, British Columbia	home	home	home-made chili and cabbage rolls		14(19)	15-41	3-96	N.V.D.F., gas	chili left at room temperature for 10-12 hours after preparation, then refrigerated for one day, then "warmed" and held at room temperature for an additional 8 hours during serving of buffet meal.
709	probably bacterial	Dec. 15	Nepean, Ontario	restaurant	restaurant	ravioli	X	3(?)	?	?	?	A.C.C.: 2,400,000/g

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710	probably bacterial	Dec. 15	Scarborough, Ontario	?	?	macaroni salad		X		1(?)	?	?	?	A.C.C.: 410,000/g
711	probably bacterial	Dec. 16	Winnipeg, Manitoba	restaurant	restaurant	cheeseburger				2(2)	2	>48	N.C.D.	cooked hamburger patties left at room temperature for extended periods of time
712	probably bacterial	Dec. 20	Toronto, Ontario	restaurant	restaurant	chicken fried rice and beef		X		2(?)	2	?	?	A.C.C.: >1,000,000/g
713	probably bacterial	Dec. 22	Ottawa, Ontario	restaurant	restaurant	eggs		X		3(?)	8-12	?	?	A.C.C.: >2,000,000/g
714	probably bacterial	Dec. 27	Orillia,	take-out restaurant	take-out restaurant	pizza		X		2(2)	3	?	?	A.C.C.: 500,000/g
	PROBABLY MOLD													
715	probably mold	Sept. 7	Kitchener, Ontario	retail store	manufacturing plant	cereal		X		1(1)	?	?	?	slight growth of mold isolated
716	probably mold	Oct. 6	Winnipeg, Manitoba	retail store	home	maple syrup		X		1(1)	?	?	H.,gas	syrup was very old and moldy, very little was actually consumed
717	probably mold	Nov. 8	Toronto, Ontario	retail store	manufacturing plant	bottled soft drink		X		1(1)	12-14	?	V.,stomach ache	slight mold growth detected on lid of bottle
718	probably mold	Dec. 23	Cloverdale, Ontario	retail store	manufacturing plant	beer		X		1(1)	?	<48	N.D.F.	slight mold growth
719	probably mold	Dec. 31	Toronto, Ontario	retail store	retail store	chocolate eclair		X		1(1)	6-7	?	V.(severe),D.	slight mold growth
	PROBABLY YEAST													
720	probably yeast	March 6	North York, Ontario	retail store	retail store	bread		X		2(2)	12	?	H.,severe stomach ache	bread was "ropey" with "acetone" smell, typically caused by yeast. Bread one week old and on sale at store. Low counts of B.subtilis isolated from bread
721	probably yeast	May 1	Chatham, Ontario	retail store	retail store	beef,pork, or turkey				1(?)	?	?	?	numerous complaints received regarding frozen foods purchased and consumed (beef, pork and turkey). Consumers felt that product was not sufficiently frozen and had a definite "off" taste
722	probably yeast	June 10	Lambeth, Ontario	retail store	manufacturing plant	bottled soft drink		X		1(?)	?	?	?	slight growth of yeast detected

723	probably yeast	July 7	Scarborough, Ontario	retail store	retail store	lemonade		3(3)	?	?	N., upset stomach	product tasted sour - had probably fermented due to temperature abuse during storage
724	probably yeast	Oct. 15	Kelowna, British Columbia	home brewing establishment	home brewing establishment	home brewed bottled beer	X	1(?)	?	?	trembling, rapid pulse, dizziness	other cans of malt/hop extract were contaminated with yeast
725	probably yeast	Dec. 13	Sherbrooke, Quebec	retail store	manufacturing plant	orange juice	X	1(?)	1	?	H.	pinhole in container allowed yeast growth - low counts
	PROBABLY MOLD AND YEAST											
726	probably mold and yeast	Nov. 18	St.Hyacinthe, Quebec	home	home	pumpkin pie	X	1(?)	9	48	N.C.D.F.	mold and yeast: >1,000/g; B.cereus: 100/g
	PROBABLY MOLD OR YEAST											
727	probably mold or yeast	March 15	Toronto, Ontario	retail store	retail store	canned soft drink	X	4(4)	?	?	C.D.	whitish flecks floating on top of soft drink when poured into glass from can
728	probably mold or yeast	July 15	North York,	retail store	manufacturing plant	bottled beer		1(1)	?	?	V.	cap liner not completely around cap, allowing air to enter and cause spoilage
	PROBABLY BACTERIAL OR YEAST											
729	probably bacterial or yeast	Jan. 31	Vancouver, British Columbia	bakery	?	chocolate cake or yellow cake	X	2(2)	1-2	?	V.D.F.	samples of leftover cakes yielded growth of budding yeast and Enterobacter agglomerans
	PROBABLY BACTERIAL, YEAST OR MOLD											
730	probably bacterial, yeast or mold	July 8	Wiarton, Ontario	retail store	manufacturing plant	canned apple juice		1(?)	1-1 1/2	>48	dizziness, kidney problems	fractured flange in can could have allowed entry of microorganisms
	PROBABLY VIRAL											
731	probably viral	Jan. 5	Niagara Falls, Ontario	hotel	hotel	salad		17(17)	7-35	>48	V.C.D.H., chills,dizziness	suspected viral food poisoning from kitchen staff. No food handlers were tested; but numerous staff members mentioned that some kitchen staff had been ill recently
732	probably viral	Sept. 10	Saskatoon, Saskatchewan	restaurant	restaurant	ham		6(13)	>24	48	D.H.	one of the cooks had been ill and remained working. Suspected viral contamination was passed on via food handler
	PROBABLY INSECT											
733	probably infestation	July 12	Scarborough, Ontario	retail store	manufacturing plant	2% milk	X	1(1)	?	?	?	possible insect infestation in the plant

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	PROBABLY PARALYTIC SHELLFISH POISON													
734	probably paralytic shellfish poison	July 15	Bathurst, New Brunswick	home	home	clams		X		2(?)	12	?	D., paresthesia	
	PROBABLY SCOMBROID													
735	probably scombroid	Jan. 7	North York, Ontario	retail store	manufacturing plant	canned tuna				1(1)	1/2	?	V.,sweating, runny nose,flushed face	no food eaten besides tuna
736	probably scombroid	Oct. 10	Mississauga, Ontario	retail store	manufacturing plant	canned tuna				1(1)	≤6	?	hives	complainant had hives when he awoke the next morning after eating the tuna late the previous evening
	PROBABLY CHEMICAL													
737	probably metal	Jan. 14	Hope, British Columbia	retail store	?	canned cherries				2(2)	2-3	24	C.D.F.	moderate deterioration of the can lining and significant corrosion of the soldered joint on the inside of the can were observed
738	probably metal	Jan. 21	Rexdale, Ontario	retail store	manufacturing plant	canned tomato paste		X		2(2)	immediate	?	V.	strong off odour to paste. Recall of product due to leaking. Lactobacilli, tin and lead found in product all at "non-hazardous" levels
739	probably metal	Feb. 2	Dartmouth, Nova Scotia	retail store	?	canned crushed pineapple				1(?)	?	?	N.	some detinning on the interior of can.
740	probably metal	April 14	Burnaby, British Columbia	retail store	?	canned green beans				2(2)	8-9	28-29	N.V.C.D.F.H.P.	beans reportedly had a metallic and bitter taste
741	probably metal	July 2	Edmonton, Alberta	retail store	manufacturing plant	canned pineapple juice		X		1(1)	?	?	?	detinning and rust noted
742	probably metal	July 7	Brantford, Ontario	retail store	manufacturing plant	canned soft drink				1(?)	?	?	?	oxidation occurred due to improperly sealed lid
743	probably metal	July 10	North York, Ontario	retail store	?	water chestnuts				1(?)	7	?	C.D.	possibly detinning caused the product to go rancid in oil
744	probably metal	July 15	Peterborough, Ontario	retail store	manufacturing plant	canned soft drink		X		1(1)	1/4	?	dizziness	oxidation of can

745	probably metal	Aug. 8	Brampton, Ontario	retail store	manufacturing plant	canned pineapple juice		2(2)	8	48	N.C.D.H.,swollen face	probably chemical food poisoning due to rusting inside of tin
746	probably metal	Sept. 3	Montreal, Quebec	retail store	home	canned vegetables		1(?)	immediate	1/4	burning sensation in mouth,tingling in fingers	can was damaged and lining was corroded
747	probably metal	Oct. 1	Chateauguay, Quebec	retail store	?	canned mushrooms		1(1)	17 1/2	5 days	N.C.,burning of mouth and throat,itching	product had a very metallic taste
748	probably metal	Dec. 26	Regina, Saskatchewan	retail store	manufacturing plant	pineapple juice		1(1)	immediate	48	N.D.,extreme weakness	can inside had spots of rust and juice dark in colour
749	probably tin	Jan. 16	Hanmer, Ontario	retail store	manufacturing plant	canned soft drink		1(1)	?	4 days	N.D.	visible detinning of can
750	probably tin	June 15	Mississauga, Ontario	retail store	manufacturing plant	canned cream corn		1(1)	1	?	N.	the spoiled product appears to be the result of defective lacquer application on the packer's end. This explanation was confirmed by the manufacturer. Once the product came in contact with the bare metal, detinning occurred.
751	probably tin	Aug. 2	Barrie, Ontario	retail store	manufacturing plant	canned soft drink	X	1(1)	?	?	N.H.	improperly lacquered can lids resulting in oxidation.
752	probably tin	Aug. 15	Mississauga, Ontario	retail store	manufacturing plant	canned cream corn	X	1(1)	1	?	N.C.	spoilage due to defective lacquer application on the end of the can. Same problem as for #750
753	probably tin	Aug. 15	Mississauga, Ontario	retail store	manufacturing plant	canned soft drink	X	1(1)	?	?	?	improperly lacquered can lids resulting in oxidation. Same problem as for #751
754	probably tin	Sept. 10	Brampton, Ontario	retail store	retail store	canned pineapple juice	X	1(1)	immediate	?	D.H.	can brown and rusty inside; possibly old stock that had detinned
755	probably tin	Oct. 23	Komoka, Ontario	retail store	?	canned pineapple-grapefruit juice		2(2)	1/2	?	V.C.D.	same product as involved in #222, but lot unknown as consumer's can discarded
756	probably tin	Nov. 1	Edmonton, Alberta	retail store	?	soup		2(2)	1	?	?	detinning of inside of can detected
757	probably tin	Dec. 13	Brockville, Ontario	retail store	retail store	soup		2(?)	5	?	?	detinning of inside of lid noted
758	probably cleaning solution	July 30	Scarborough, Ontario	retail store	retail store	pumpkin seeds		1(?)	2	?	V.D.	display boxes for seeds cleaned once a month with glass cleaner which may have contaminated product.
759	probably allergen	Feb. 13	Waterloo, Ontario	retail store	?	chocolate-coated Brazil nuts		1(1)	?	?	V.,puffy face, difficulty breathing	slightly rancid nuts, probably old stock. Also noted, probably allergic reaction to the nuts.Patient was a 3 year old boy

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760	probably allergen	March 17	London, Ontario	retail store	?	canned shrimp				1(1)	?	?	red face and neck,difficulty breathing	
761	probably allergen	April 2	Rosemère, Quebec	retail store	?	weight loss meal replacement				1(?)	?	?	N.V.C.D.	possible sensitivity reaction; symptoms disappeared after quitting the diet
762	probably allergen	Aug. 11	Montreal, Quebec	restaurant	restaurant	tuna salad				1(1)	immediate	2	allergic reaction	
763	probably allergen	Nov. 6	Val-d'Or, Quebec	butcher shop	home	pork				5(5)	10	?	H., rash on face, swelling tongue	
764	probably rancid compound	March 26	Orleans, Ontario	retail store	retail store	infant food (rice cereal)				1(1)	?	?	V.	product 18 months past expiry date
765	probably rancid compound	April 15	Scarborough, Ontario	retail store	retail store	chips				1(1)	1	?	V.	past expiry date
766	probably rancid compound	Dec. 14	Valemont, British Columbia	retail store	retail store	infant formula				1(1)	?	?	?	product was out-dated
767	probably calcium chloride	July 7	Brampton, Ontario	retail store	?	creamsicle				1(1)	?	?	C.,stomach ache	product tasted bad, excess brine not detected, but firm had 4 brine complaints in previous 4 months
768	probably caustic wash	Feb. 7	Sherbrooke, Quebec	restaurant	restaurant	soft drink				2(?)	1/4	?	V.C., burning stomach	pH was high. Caustic wash probably left in bottle
769	probably quinine	May 12	Rexdale, Ontario	retail store	?	bottled soft drink		X		2(2)	2-12	?	N.V.D., dizziness	adverse reaction to quinine flavouring in drink
	PROBABLY CHEMICAL (UNSPECIFIED)													
770	probably chemical	Jan. 17	Acton Vale, Quebec	butcher shop	home	ground beef				1(?)	?	?	burning of stomach	
771	probably chemical	Jan. 18	Chomedy, Quebec	restaurant	restaurant	lobster				2(?)	1	24	N.D.	very strong chemical taste noted
772	probably chemical	Jan. 23	Calgary, Alberta	retail store	manufacturing plant	flour				1(?)	?	?	?	chemical smell, possibly due to storage area

773	probably chemical	Feb. 5	Scarborough, Ontario	retail store	retail store	canned soft drink		3(3)	?	?	?	very strong chemical smell and taste. Product 2 years past shelf life
774	probably chemical	April 2	Montreal, Quebec	retail store	?	canned mushrooms		1(?)	immediate	24	N.D.F.,burning of mouth and throat	strong chemical taste noticed
775	probably chemical	April 22	Red Lake, Ontario	home	home	home-made tomato juice		6(7)	2-4	?	N.V.C.D.H., dizziness	tomato juice purchased from home-canning operation and stored for 2 years. Strong chemical taste and odour noted.
776	probably chemical	May 20	Pickering, Ontario	retail store	manufacturing plant	fish		1(1)	?	?	N.C.,burning sensation	
777	probably chemical	June 14	Spryfield, Nova Scotia	retail store	manufacturing plant	canned pears	X	2(2)	1/2	3/4-5	N.V.	bitter petroleum-like taste. Other cans from same lot had free iron in syrup
778	probably chemical	June 17	Saint John, New Brunswick	retail store	manufacturing plant	coconut		1(?)	?	?	N., burning of mouth	quality control problem, product had been recalled and this lot was missed
779	probably chemical	July 13	Regina, Saskatchewan	butcher shop	?	lamb shishkebab		2(4)	2-3	?	V.D., collapsed, fainting, breathlessness, prostration	chemical contamination suspected from symptoms
780	probably chemical	July 24	Burlington, Ontario	retail store	retail store	cantaloupe		1(1)	?	?	V., burned mouth	rancid taste
781	probably chemical	July 27	Thunder Bay, Ontario	retail store	manufacturing plant	bottled cola	X	1(?)	1	72	H.,sore throat	this problem may be related to #314 - adequate information not available
782	probably chemical	Aug. 4	Bowmanville, Ontario	retail store	?	bottled soft drink		1(2)	2	?	V., burning sensation in mouth	
783	probably chemical	Sept. 26	Thornhill, Ontario	retail store	manufacturing plant	2% milk		1(?)	1/2-1	?	burning mouth	suspected that contamination occurred due to malfunctioning equipment
784	probably chemical	Oct. 24	Port Colborne, Ontario	retail store	manufacturing plant	canned mushrooms		4(6)	≤1	2-3	C.D.	chemical taste to product may have been due to citric acid or metal contamination
785	probably chemical	Nov. 3	Pickering, Ontario	retail store	home	cheesecake		1(1)	1/4	?	C.D., burning mouth	strong chemical type taste noted
786	probably chemical	Nov. 18	Ste.Thérèse de Lisieux, Quebec	retail store	home	cheese		2(?)	2	?	D.,weakness,burning sensation in mouth and throat	cheese had a very strong chemical taste
787	probably chemical	Dec. 23	Laval, Quebec	hotel	hotel	shrimp,lobster		2(?)	1/4	?	N.C.D., burning sensation in mouth and throat	strong chemical odour noted
788	probably chemical	Dec. 30	St. Jean, Quebec	market	market	celery		1(?)	immediate	?	burning sensation of lips and mouth	

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	OTHER UNKNOWN													
789	?	Jan. 1	Peterborough, Ontario	restaurant	restaurant	macaroni and beef				4(?)	11	9	N.V.C.D.H.	
790	?	Jan. 1	Thunder Bay, Ontario	hospital	hospital	chicken or coleslaw				4(?)	?	?	N.V.D.	
791	?	Jan. 1	Willowdale, Ontario	retail store	?	2% milk				3(3)	2 1/2	24-30	V.D.	
792	?	Jan. 2	Surrey, British Columbia	restaurant	restaurant	vanilla ice cream or chocolate milkshake				2(4)	6 1/2-11	33-39	N.V.C.D.	
793	?	Jan. 3	Burnaby, British Columbia	home	home	roast duck				2(2)	5 1/4	12	N.V.C.D.F.	
794	?	Jan. 3	Montreal, Quebec	restaurant	restaurant	hamburgers				3(3)	27	?	N.V.C.D., dizziness, weakness	hamburger production discontinued
795	?	Jan. 3	Ste.Foy, Quebec	home	home	spaghetti and meat sauce				3(?)	5	?	N.V.C.D.F.H.	
796	?	Jan. 5	Winnipeg, Manitoba	restaurant	restaurant	chicken				2(2)	6	>24	N.V.C.D.F.	one case admitted to hospital
797	?	Jan. 5	Guelph, Ontario	restaurant	restaurant	steak				2(?)	3	?	?	
798	?	Jan. 5	Ottawa, Ontario	home for the aged	home for the aged	fish				23(100)	?	24	V.C.D.	additional cases occurred up to 2 weeks after the initial case suggesting person-to-person spread following the initial attack
799	?	Jan. 5	Owen Sound, Ontario	camp	camp	fruit beverage				11(?)	?	?	?	
800	?	Jan. 6	Regina, Saskatchewan	restaurant	restaurant	combination pizza with pepperoni				2(2)	8	8	N.V.D.	
801	?	Jan. 7	Vancouver, British Columbia	retail store	?	barbecued beef ribs, tortellini, or herb cheese sauce				2(2)	5-12	>17	N.V.C.D	

802	?	Jan. 7	Whitby, Ontario	take-out restaurant	take-out restaurant	milkshake	2(?)	1	7	V.D.	
803	?	Jan. 8	Montreal, Quebec	take-out restaurant	take-out restaurant	spaghetti	2(2)	1	?	rash, swelling	
804	?	Jan. 8	St.Antoine, Quebec	home	home	macaroni and cheese	6(?)	4-28	48	N.V.C.D.H.	
805	?	Jan. 8	Valleyfield, Quebec	retail store	home	haddock	2(?)	3	4-5	N.V.H.	
806	?	Jan. 10	Nakusp, British Columbia	home	home	shrimp	2(2)	3 1/4	?	C.D.H.	
807	?	Jan. 11	Montreal, Quebec	catering company	catering company	egg sandwich	6(6)	5-13, mean 6 1/2	3-36, mean 17	V.C.D., dizziness	
808	?	Jan. 13	Casselman, Ontario	?	?	milk or pastry	≥1(?)	?	?	V.C.D.	farm-pasteurized milk was phosphatase positive
809	?	Jan. 13	Kincardine, Ontario	hospital	hospital	coleslaw	8(?)	?	?	N.V.D.	
810	?	Jan. 13	Ottawa, Ontario	fast food facility	fast food facility	?	2(2)	8-13	10 1/2	V.D.	
811	?	Jan. 15	Waterloo, Ontario	take-out restaurant	take-out restaurant	fried chicken	2(?)	?	?	V.C.D.,(bloody),	
812	?	Jan. 16	Cornwall, Ontario	take-out restaurant	take-out restaurant	fried chicken or coleslaw	3(3)	1	?	N.V.C.D.F.	
813	?	Jan. 16	London, Ontario	fast food facility	?	hamburger	2(2)	8 1/2	18	V.C.D.H.	
814	?	Jan. 16	Markham, Ontario	restaurant	restaurant	crab legs	2(?)	1 1/2	?	N.V.D.	
815	?	Jan. 16	Thunder Bay, Ontario	restaurant	restaurant	veal and hollandaise sauce	2(?)	14	?	N.C.D.	
816	?	Jan. 17	Cornwall, Ontario	take-out restaurant	?	chicken, coleslaw, macaroni or french fries	3(?)	1	?	N.V.C.D.F.	
817	?	Jan. 18	Duncan, British Columbia	fast food facility	fast food facility	fried chicken, chicken nuggets, barbecue sauce, and chips	3(3)	3 1/2-4 1/2	24-48	N.V.	
818	?	Jan. 18	Bowmanville, Ontario	restaurant	restaurant	onion rings	4(?)	2	2	N.V.C.D.	
819	?	Jan. 20	Cornwall, Ontario	retail store	?	muffins	6(?)	17	?	N.V.C.D.	
820	?	Jan. 20	Milton, Ontario	restaurant	restaurant	chocolate cream horns	3(5)	?	6	N.V.C.D.H., dehydration	

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821	?	Jan. 20	Gatineau, Quebec	restaurant	restaurant	hamburger				2(?)	3	?	N.V.C.	
822	?	Jan. 21	Burnaby, British Columbia	home	home	hamburger				2(2)	1/2-4 1/2	24-34	N.V.C.D.F.	
823	?	Jan. 21	Ottawa, Ontario	take-out restaurant	take-out restaurant	chicken paté				2(?)	25	?	?	
824	?	Jan. 21	St.Catharines, Ontario	take-out restaurant	take-out restaurant	fried chicken				2(2)	3	?	N.V.C.D.F.H.	
825	?	Jan. 21	Regina, Saskatchewan	restaurant	restaurant	Chinese food				3(3)	?	24	N.V.C.D.	
826	?	Jan. 22	London, Ontario	take-out restaurant	take-out restaurant	fried chicken or coleslaw				4(?)	2	?	?	
827	?	Jan. 22	Montreal, Quebec	restaurant	restaurant	seafood				2(2)	15	6-24	N.V.D.	
828	?	Jan. 23	Cornwall, Ontario	retail store	?	blueberry muffins				6(?)	17	?	N.V.C.D.	
829	?	Jan. 25	Montreal, Quebec	restaurant	restaurant	seafood brochette		X		2(2)	5-13, mean 9	2-15	N.V.D., weakness, dizziness	garlic butter: 5,400 coliforms/g
830	?	Jan. 26	Surrey, British Columbia	restaurant	restaurant	Japanese food (sushi and rice)				2(2)	20-24	24-36	N.D.	
831	?	Jan. 26	The Pas, Manitoba	take-out restaurant	?	coleslaw				4(5)	3	24	V.C.D.	
832	?	Jan. 26	Mississauga, Ontario	retail store	?	soft drink				2(2)	?	?	N.V.D.,fainting	
833	?	Jan. 28	Saskatoon, Saskatchewan	fast food facility	fast food facility	hamburger				4(4)	1-2	2	V.	
834	?	Jan. 29	London, Ontario	take-out restaurant	take-out restaurant	fried chicken or coleslaw				4(5)	2 1/2-3 1/2	24	N.C.D.	
835	?	Jan. 29	Brossard, Quebec	butcher shop	butcher shop	steak				2(2)	2	?	C.	
836	?	Jan. 29	Montreal, Quebec	home	home	ground beef		X		3(3)	7-12	2	N.V.C.	enterococci: 2,400/g

837	?	Jan. 30	Powell River, British Columbia	retail store	?	pecan pie, steak, potato salad or bean salad	4(14)	1 1/2-10 1/2	3-48	N.V.C.D.H., ringing in ears
838	?	Feb. 1	Milton, Ontario	bakery	bakery	sausage in a bun	2(2)	2-6	48	N.V.C.D.F.
839	?	Feb. 2	Mississauga, Ontario	retail store	?	barbecued chicken	3(?)	2	<12	N.V.C.H.
840	?	Feb. 2	Ottawa, Ontario	restaurant	restaurant	Chinese food (soup, chicken, scallops, beef and vegetables)	5(5)	3 1/2	?	V.C.D.
841	?	Feb. 2	Ottawa, Ontario	restaurant	restaurant	chicken,green salad or french fries	5(?)	4	?	?
842	?	Feb. 3	Delta, British Columbia	theatre	theatre	buttered popcorn	2(2)	11-12	9-48	N.C.D.
843	?	Feb. 3	Etobicoke, Ontario	retail store	?	mozzarella cheese	2(?)	7 1/2	?	?
844	?	Feb. 3	Lindsay, Ontario	retail store	?	bottled beer	2(2)	3	?	V.D.H.,chills
845	?	Feb. 3	Montreal, Quebec	restaurant	restaurant	Chinese food	2(2)	4	5-10, mean 7 1/2	N.V.C.D.F.H.
846	?	Feb. 3	Regina, Saskatchewan	restaurant	restaurant	pizza (mushrooms,pepperoni and ham)	4(4)	18-24	24	D.
847	?	Feb. 4	Coast-Garibaldi Region, British Columbia	home	home	cooked meat loaf or raw hamburger	2(2)	4	24	N.V.C.D.F.
848	?	Feb. 4	Bowmanville, Ontario	restaurant	restaurant	spaghetti and meat sauce	2(?)	1/2	1/4	V.C.
849	?	Feb. 4	Mississauga, Ontario	retail store	retail store	ham	2(2)	6	<72	V.C.D.,chills, dizziness
850	?	Feb. 6	Vancouver, British Columbia	restaurant	restaurant	cheeseburgers	2(3)	24	?	C.D.H.
851	?	Feb. 6	Saskatoon, Saskatchewan	home	home	lobster	2(2)	5	8	C.D.
852	?	Feb. 8	Montreal, Quebec	home	home	seafood	3(6)	3-5 1/2, mean 4	3 1/2-24	N.V.
853	?	Feb. 10	Strathroy, Ontario	nursing home	nursing home	?	5(?)	42 1/2	?	?
854	?	Feb. 10	Shawinigan, Quebec	restaurant	restaurant	?	29(?)	36	?	V.C.D.F.

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855	?	Feb. 11	Winnipeg, Manitoba	restaurant	restaurant	Mexican food (chicken tacos)				4(4)	3-12	24-72	V.C.D.	
856	?	Feb. 13	Ucluelet, British Columbia	home	home	hamburger				3(4)	10	?	N.V.C.D.P.	
857	?	Feb. 13	Saskatoon, Saskatchewan	restaurant	restaurant	salad				2(2)	3	6	C.D.	
858	?	Feb. 14	Willowdale, Ontario	retail store	?	2% milk				4(?)	48	?	N.V.C.D.	
859	?	Feb. 14	St.Hyacinthe, Quebec	home	home	chicken				2(?)	8-16	?	N.V.C.D.	
860	?	Feb. 16	Duncan, British Columbia	home	home	fish fillets				2(2)	1-6	>10	N.V.D.	
861	?	Feb. 16	Etobicoke, Ontario	retail store	?	cream				2(2)	5	?	?	
862	?	Feb. 16	North York, Ontario	take-out restaurant	take-out restaurant	veal,spaghetti or chicken				2(?)	2	?	C.F.	
863	?	Feb. 16	North York, Ontario	retail store	retail store	pastry				2(3)	2	?	C.F.	
864	?	Feb. 17	North York, Ontario	restaurant	restaurant	chicken				4(?)	1	?	?	
865	?	Feb. 17	Oakville, Ontario	home	home	muffins				4(?)	4	3	V.D.	
866	?	Feb. 18	Vancouver, British Columbia	restaurant	restaurant	garlic dip, zucchini, spinach in pastry, or Greek salad				2(2)	12-14	?	?	only garlic dip available for testing
867	?	Feb. 20	Richmond Hill, Ontario	retail store	?	panzeratto (mozzarella,pepperoni, mushrooms,tomato sauce)				3(?)	12	?	?	
868	?	Feb. 21	Winnipeg, Manitoba	retail store	?	gin				2(2)	12	?	N.,sweating	
869	?	Feb. 22	Brampton, Ontario	retail store	?	ice cream cake				2(?)	2	6	D.	

870	?	Feb. 22	Etobicoke, Ontario	retail store	?	liver paté	2(?)	24	?	?
871	?	Feb. 23	Vancouver, British Columbia	home	home	lamb sausage (Merguez-type)	2(2)	7 1/2	?	V.D.P., sweating
872	?	Feb. 23	Etobicoke, Ontario	restaurant	restaurant	turkey slices	2(?)	11-16	?	?
873	?	Feb. 24	Cambridge, Ontario	take-out restaurant	take-out restaurant	cheeseburger	9(?)	13	?	N.V.D.F.
874	?	Feb. 24	Nepean, Ontario	restaurant	restaurant	chicken wings,potato skins	4(?)	3	?	?
875	?	Feb. 24	Ottawa, Ontario	restaurant	restaurant	natcho chips, chicken wings	4(4)	3-9	?	V.D.H.
876	?	Feb. 25	North York, Ontario	retail store	?	chicken croquettes	2(2)	6 1/2	10 1/2	V.C.D.
877	?	Feb. 26	Midhurst, Ontario	take-out restaurant	take-out restaurant	chicken	2(2)	24	?	?
878	?	Feb. 27	Brampton, Ontario	take-out restaurant	take-out restaurant	chicken and ribs	2(?)	1/2	?	N.C.D.
879	?	Feb. 28	London, Ontario	home	home	turkey	3(?)	3	?	?
880	?	March 1	Keremeos, British Columbia	retail store	?	pizza or salami	2(2)	8-10	1-3	N.V.C.D.P.
881	?	March 1	Ottawa, Ontario	restaurant	restaurant	chicken nuggets	3(3)	5-9	?	?
882	?	March 2	Thunder Bay, Ontario	hospital	hospital	beef,ham,turkey and potato salad	5(?)	?	?	?
883	?	March 3	Bracebridge, Ontario	nursing home	nursing home	cabbage rolls	3(?)	2-2 1/2	11 3/4	N.V.D.
884	?	March 3	Hamilton, Ontario	retail store	home	beef gravy	6(?)	8 1/2	12 1/2	N.V.C.D.H.
885	?	March 5	Abbotsford, British Columbia	home	home	smoked trout	2(3)	3-9 1/2	?	V.
886	?	March 5	Quebec, Quebec	retail store	?	apple juice	3(3)	?	?	D.
887	?	March 6	Kamloops, British Columbia	home	home	barbecue sauce	3(3)	5-12	1/2	N.V.C.F.
888	?	March 9	Toronto, Ontario	?	?	turkey,salads or roast beef	20(?)	4	?	N.V.C.D.
889	?	March 10	Cranbrook, British Columbia	retail store	?	cereal snack food	2(2)	6-13	8	N.V.C.D.

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890	?	March 10	Chatham, Ontario	home	home	apple, blueberry and raspberry desserts		X		26(?)	24	?	?	A.C.C.: 10,000/g
891	?	March 10	Regina, Saskatchewan	retail store	home	Chinese food (fried rice and sweet and sour chicken)				4(4)	5	?	V.C.D.	
892	?	March 11	Midhurst, Ontario	retail store	?	chocolate milk				2(?)	10-12	?	V.D.	
893	?	March 11	Thunder Bay, British Columbia	retail store	?	sausage				2(?)	2 1/2	?	?	
894	?	March 12	North York, Ontario	cafeteria	cafeteria	turkey				6(?)	?	?	N.V.D.	
895	?	March 12	Peterborough, Ontario	hospital	hospital	hamburger with gravy				3(?)	?	?	?	
896	?	March 12	Saskatoon, Saskatchewan	?	?	Chinese food (chow mein)				4(5)	12	12	C.D.	
897	?	March 15	Port Colborne, British Columbia	retail store	?	canned mushrooms				4(5)	1/4-1	2-3	C.D.	
898	?	March 15	Guelph, Ontario	home	home	goats' milk				2(?)	?	?	?	tested for Yersinia enterocolitica and found to be negative
899	?	March 15	London, Ontario	retail store	?	bran cereal				3(3)	12	?	V.D.	
900	?	March 15	Wasaga, Ontario	restaurant	restaurant	caesar salad				3(3)	2	?	V.D.	
901	?	March 15	Regina, Saskatchewan	retail store	home	chocolate ice cream				2(3)	3	?	V.C.D.	
902	?	March 16	Ottawa, Ontario	restaurant	restaurant	french fries or hamburger				2(?)	2	?	?	
903	?	March 16	Ottawa, Ontario	take-out restaurant	take-out restaurant	hamburger,french fries or drink				2(3)	3	?	V.C.	
904	?	March 16	Toronto, Ontario	restaurant	restaurant	Mexican food (fried beans,tortillas,sauces, sour cream)				2(?)	8	?	?	

905	?	March 17	Delta, British Columbia	restaurant	restaurant	sirloin steak, onion rings, or salad		2(2)	1/2-2	15	N.V.C.D.	
906	?	March 17	Langley, British Columbia	restaurant,home	?	pizza		4(4)	5-12	12-14	N.V.	
907	?	March 17	Timmins, Ontario	take-out restaurant	take-out restaurant	chicken		4(4)	6	?	?	
908	?	March 17	Saskatoon, Saskatchewan	butcher shop	butcher shop	bologna		2(2)	4	12	C.D.	
909	?	March 18	London, Ontario	retail store	?	peanut butter		2(2)	9	168	N.D.	
910	?	March 18	Windsor, Ontario	bakery	bakery	chocolate cake		4(4)	7 1/2-8 1/2	?	?	
911	?	March 19	Gatineau, Quebec	restaurant	restaurant	chicken	X	2(?)	12	24-30	N.V.D.F.H.	fecal streptococci: 1,000/g in raw chicken
912	?	March 20	Richmond Hill, Ontario	restaurant	restaurant	Chinese food (chicken balls,fried rice)		2(?)	3/4	?	?	
913	?	March 23	Coquitlam, British Columbia	retail store	?	tourtière		2(2)	1/2	12	N.C.,sweating	
914	?	March 24	Port McNeil, British Columbia	restaurant	restaurant	Chinese food (beef and tomatoes, chow mein, beef and broccoli, chop suey, almond chicken)		2(4)	6-7	36-48	N.V.C.D.F.P.	
915	?	March 24	Ottawa, Ontario	restaurant	restaurant	Chinese food (chicken balls,egg rolls)		2(2)	3	?	V.C.D.F., indigestion, dizziness	
916	?	March 25	Burnaby, British Columbia	home	home	fried chicken or potato salad		2(?)	16	12	C.D.F.	
917	?	March 25	Vancouver, British Columbia	school	?	artificial maple syrup		7(20)	3/4-1	?	N.D.	
918	?	March 27	Winnipeg, Manitoba	retail store	?	fish		2(2)	6-12	?	?	
919	?	March 27	Hamilton, Ontario	home	home	chicken		3(?)	1	1	N.C.	
920	?	March 27	Hamilton, Ontario	retail store	retail store	pizza		2(?)	1	?	v.	
921	?	March 27	Scarborough, Ontario	retail store	retail store	chocolate coated hazelnuts		2(?)	?	?	?	
922	?	March 29	Windsor, Ontario	restaurant	restaurant	chili,beans,wieners,tea, toast or margarine		2(2)	1 1/2-7 1/2	?	?	
923	?	March 30	Kamloops, British Columbia	bakery	?	cream filled doughnuts		4(6)	2-3	12-48	N.V.C.D.	

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924	?	March 30	Ottawa, Ontario	restaurant	restaurant	garlic dressing				2(12)	12	?	N.V.D.	
925	?	March 30	Montreal, Quebec	home	home	ham or shrimp dish				8(9)	32-90, mean 43	4-12	N.V.C.D.	
926	?	March 30	Montreal, Quebec	home	home	wheat cereal				2(2)	1/2	6	N.C.D.,weakness	
927	?	April 1	Quebec, Quebec	retail store	home	canned vegetables				2(?)	45	48	V.H.,backache	
928	?	April 4	Port Coquitlam, British Columbia	retail store	?	sliced meats				2(4)	1 1/2	36-38	V.D.F.P., blister on mouth	
929	?	April 4	Winnipeg, Manitoba	take-out restaurant	?	pizza				2(2)	12	>12	N.V.C.,dizziness	
930	?	April 4	Toronto, Ontario	take-out restaurant	take-out restaurant	pizza (mushroom, pepperoni,and cheese)				6(6)	8 1/2	?	?	
931	?	April 6	Montreal, Quebec	restaurant	restaurant	Chinese food				2(2)	4-7	6 1/2	N.V.C.D.H.	
932	?	April 6	Montreal, Quebec	fast food facility	fast food facility	chicken				18(26)	14-42, mean 30 1/2	>72	N.V.C.D.H.	
933	?	April 7	Vancouver, British Columbia	home	?	crab				2(2)	3	24	N.V.C.D.	
934	?	April 7	Hanmer, Ontario	home	catering company	salads (egg,potato, rice,tuna)				7(12)	28	?	N.V.C.D.F.H.,chills	
935	?	April 7	Brossard, Quebec	retail store	home	canned yellow beans				2(2)	2	?	N.V.C.D.F.,rashed, swelling of face	
936	?	April 7	Montreal, Quebec	retaurant	restaurant	spaghetti or smoked meat				2(2)	2-3	20-24	N.V.C.D., weakness, dizziness	
937	?	April 8	Langley, British Columbia	retail store	?	canned beef with noodles				2(2)	4 1/2-5 1/2	8-12	N.V.C.D.	
938	?	April 8	Montreal, Quebec	home	home	cream of leek soup				2(2)	8-9	13	N.V.C.D., weakness	
939	?	April 8	St. Jean, Quebec	retail store	?	ham				3(?)	4-12	24-48	N.V.C.D.	

940	?	April 9	Hamilton, Ontario	retail store	?	chicken	4(?)	4	14	N.V.C.
941	?	April 9	Kitchener, Ontario	retail store	?	Polish sausage	2(?)	12	24	V.D.
942	?	April 11	Oshawa, Ontario	?	?	panzeratto (mozzarella,pepperoni, mushrooms,tomato sauce)	3(3)	?	7 1/2	N.V.D.
943	?	April 11	Thunder Bay, Ontario	retail store	home	steak	2(?)	?	?	N.D.
944	?	April 12	London, Ontario	retail store	?	canned tuna	2(2)	3	?	N.V.F.
945	?	April 12	Ottawa, Ontario	take-out restaurant	take-out restaurant	pizza (pepperoni, green peppers,mushrooms)	2(?)	15 1/2	?	?
946	?	April 13	Midhurst, Ontario	retail store	?	ground beef	2(2)	14 1/2	?	?
947	?	April 14	Vancouver, British Columbia	retail store	?	canned shrimp	2(2)	6-8	?	C.D.
948	?	April 15	Vancouver, British Columbia	retail store	retail store	Japanese food (red snapper sushi)	4(4)	1/4	?	N.V.C.
949	?	April 15	Ottawa, Ontario	restaurant	restaurant	?	4(?)	12	?	?
950	?	April 17	Manotick, Ontario	day care centre	day care centre	macaroni casserole with wieners	16(28)	3 1/2-22	?	V.D.
951	?	April 17	Ottawa, Ontario	school	?	wieners	8(?)	1 3/4	?	?
952	?	April 22	Richmond, British Columbia	restaurant	restaurant	fish	2(?)	1 1/2-2	?	N.V.C.F.H.
953	?	April 22	Trois Rivières, Quebec	restaurant	restaurant	barbecue chicken and sauce	4(?)	2	?	N.V.D.
954	?	April 23	Vancouver, British Columbia	fast food facility	fast food facility	clam sauce	2(2)	<1-4	>24	N.V.C.D.
955	?	April 23	Cambridge, Ontario	restaurant	restaurant	turkey roll	24(?)	9	34	V.D.
956	?	April 23	London, Ontario	retail store	?	vegetable juice	2(2)	10	48	N.V.H.,chills
957	?	April 25	Brantford, Ontario	retail store	?	cooked ham	2(?)	6	?	?
958	?	April 25	Levis, Quebec	sugar bush	sugar bush	maple syrup	4(?)	immediate	?	N.D.

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959	?	April 27	Kingston, Ontario	hospital	hospital	roast beef				2(?)	32-36	?	?	
960	?	April 28	Burns Lake, British Columbia	retail store	?	turkey				2(2)	3 3/4-14	11	N.V.C.P.	
961	?	April	Sudbury, Ontario	restaurant	restaurant	chicken,macaroni, coleslaw				8(12)	30	1-2	N.V.C.D.F.H.,chills	
962	?	May 1	Scarborough, Ontario	retail store	?	strawberry yogurt				2(2)	4	<72	D.,stomach ache, gas,loss of appetite	
963	?	May 1	St. Irenée, Quebec	retail store	home	Polish sausage				4(?)	7	?	N.C.D.	
964	?	May 2	Windsor, Ontario	retail store	?	pineapple juice				13(?)	?	?	?	
965	?	May 2	Windsor, Ontario	school	school	juice				73(?)	?	?	?	
966	?	May 2	Montreal, Quebec	fish market	home	shrimp		X		2(3)	6	?	N.V.C.D.F.H.	fecal streptococci: 1,000/g
967	?	May 2	Montreal, Quebec	butcher shop	restaurant	meat		X		2(2)	?	?	N.V.(severe),C. D.(severe)	Yersinia enterocolitica isolated from meat
968	?	May 4	Kincardine, Ontario	restaurant	restaurant	pizza				8(?)	20-40	?	?	
969	?	May 5	Ottawa, Ontario	restaurant	restaurant	tourtière and home-baked beans				2(2)	4-6	?	V.C.D.,gas	
970	?	May 9	London, Ontario	retail store	retail store	cottage cheese				2(?)	13 1/2	7	C.D.	
971	?	May 10	Vancouver, British Columbia	retail store	?	corned beef				292)	9-12 1/4	?	D.	
972	?	May 11	Langley, British Columbia	restaurant	restaurant	Chinese food (barbecued pork, fried rice, chicken chow mein, sweet and sour ribs)				4(5)	2-18	24	V.C.D.	
973	?	May 11	Cobourg, Ontario	restaurant	restaurant	pasta				3(3)	1-1 1/2	8	V.C.D.	

974 ?	May 12	Niagara Falls, Ontario	restaurant	restaurant	sausage	2(4)	17	24	N.V.C.D.F.
975 ?	May 12	Quebec, Quebec	retail store	home	cereal (oats)	2(?)	3	12	D.
976 ?	May 13	Winnipeg, Manitoba	home	home	chili	2(2)	8	>24	N.C.D.
977 ?	May 13	Kingston, Ontario	restaurant	restaurant	pizza	2(?)	7	?	?
978 ?	May 13	Ottawa, Ontario	restaurant	restaurant	chicken	2(2)	2 1/2-13	?	V.C.D.
979 ?	May 13	Montreal, Quebec	home	home	ground meat or eggs	3(3)	6-8	?	N.V.C.D.(severe), dizziness
980 ?	May 15	Burlington, Ontario	restaurant	restaurant	hamburger	21(?)	?	?	V.D.
981 ?	May 16	Cloverdale, British Columbia	home	home	homemade chocolate chip cookies	5(5)	2-3	2-5	C.D.
982 ?	May 16	North Vancouver, British Columbia	restaurant	restaurant	Chinese food	2(2)	6 1/2-7 1/2	>12	N.V.D.
983 ?	May 16	Hamilton, Ontario	take-out restaurant	take-out restaurant	fried chicken	4(?)	2 1/2	12 1/2	N.V.C.
984 ?	May 19	Fernie, British Columbia	take-out restaurant	take-out restaurant	ice cream	4(5)	1-12	?	N.V.C.D.
985 ?	May 20	Brantford, Ontario	lodge	lodge	chicken soup	7(?)	?	?	?
986 ?	May 22	Clearbrook, British Columbia	take-out restaurant	take-out restaurant	Chinese food (egg rolls, sweet and sour chicken balls, pork chow mein, steamed rice)	3(3)	2-17	16	N.D.
987 ?	May 22	Winnipeg, Manitoba	banquet	catering company	chicken,gravy or coleslaw	3(3)	5-6	24	V.C.D.
988 ?	May 23	Vancouver, British Columbia	retaurant	restaurant	shrimp salad	2(2)	1	?	N.V.
989 ?	May 23	Montreal, Quebec	hotel	hotel	assorted sandwiches	7(10)	1 1/2	several	F.H., dizziness, blurred vision, hot flush, very thirsty
990 ?	May 24	Sudbury, Ontario	take-out restaurant	take-out restaurant	Chinese food (sweet and sour chicken balls)	3(3)	8	<48	N.V.C.D.H.
991 ?	May 25	Vancouver, British Columbia	retail store	?	fresh shrimp	2(?)	3 1/2	48	N.V.C.D.F.

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992	?	May 29	Quebec, Quebec	retail store	home	canned tomatoes				2(?)	5	48	N.C.	
993	?	May 30-June 1	Ottawa, Ontario	hotel	hotel	turkey				9(120)	36	?	N.V.D.H.	
994	?	May 31	St. Catharines, Ontario	take-out restaurant	take-out restaurant	pizza				2(?)	5	24	V.C.D.	
995	?	June 2	Winnipeg, Manitoba	banquet	?	chicken				2(1200)	24	4	N.V.C.D.F.	investigation not completed - inadequate information available
996	?	June 5	Timmins, Ontario	retail store	home	roast beef				2(?)	1	39	N.C.D.	
997	?	June 11	Kamloops, British Columbia	home	home	barbecued steak, salads, baked potato, or ambrosia				6(15)	2 1/2-11	16	N.C.D.F.P., chills, dizziness	
998	?	June 13	Ottawa, Ontario	?	?	chicken				2(3)	3 1/2	?	?	
999	?	June 14	Ottawa, Ontario	hotel	hotel	eggs benedict				9(13)	7-24	?	N.V.D.F.	
1000	?	June 15	Nanaimo, British Columbia	restaurant	restaurant	Chinese food				4(6)	3-4	24	N.V., bloating, gas	
1001	?	June 15	Ottawa, Ontario	restaurant	restaurant	shrimp				2(2)	12-12 1/2	?	N.V.D., dizziness	
1002	?	June 16	Maple Ridge, British Columbia	restaurant	restaurant	chicken, beef, rice, salad, or cake				4(4)	10-12	48-72	N.C.D.	
1003	?	June 17	Ottawa, Ontario	restaurant	restaurant	Chinese food (chicken balls)				2(2)	5-6	?	?	
1004	?	June 19	Whalley, British Columbia	delicatessen	?	ham				2(3)	6-7	36	N.V.D.F.	
1005	?	June 21	Kamloops, British Columbia	hospital	hospital	milkshake				4(?)	2-6	?	N.D.	4 maternity patients became ill after drinking milkshakes
1006	?	June 22	Vancouver, British Columbia	retail store	?	cod				2(10)	2 1/2	?	N.V.D.	
1007	?	June 23	Jonquière, Quebec	butcher shop	?	roast beef				2(?)	24	?	rash,hives	

1008 ?	June 24	Vancouver, British Columbia	restaurant	restaurant	clams or New Zealand fish	2(2)	8	?	N.C.	
1009 ?	June 24	Etobicoke, Ontario	take-out restaurant	take-out restaurant	pizza	2(?)	immediate	?	?	
1010 ?	June 25	Bowmanville, Ontario	retail store	?	ice milk	2(?)	2	?	N.V.C.,chills	
1011 ?	June 26	Scarborough, Ontario	restaurant	restaurant	beef	3(?)	13	?	?	
1012 ?	June 26	Scarborough, Ontario	retail store	?	pizza	3(3)	11 1/4	<24	V.F.H.	
1013 ?	June 28	Ottawa, Ontario	restaurant	restaurant	Chinese food	6(6)	?	?	N.C.H.	
1014 ?	June 28	Ottawa, Ontario	restaurant	restaurant	?	5(?)	1	?	?	
1015 ?	July 1	Surrey, British Columbia	take-out restaurant	take-out restaurant	pizza	3(3)	3-4	1/2-6	V.C.D.	
1016 ?	July 1	Stratford, Ontario	retail store	?	ham	2(2)	7 1/2	?	D.	
1017 ?	July 3	Mississauga, Ontario	restaurant	restaurant	?	2(3)	3 1/2	?	N.D.	
1018 ?	July 3	Newmarket, Ontario	cafeteria	cafeteria	pork,potatoes or beans	12(?)	16	up to 2 weeks	N.V.D.F.	samples insufficient for reliable analysis
1019 ?	July 5	Kamloops, British Columbia	retail store	?	ready-to-eat chocolate fudge pudding	3(3)	3 1/2-	?	V.	
1020 ?	July 6	Windsor, Ontario	retail store	?	ice cream bar	2(?)	4-5	?	?	
1021 ?	July 7	Hamilton, Ontario	retail store	?	chicken	4(4)	3-8	?	V.C.D.H.	
1022 ?	July 8	Nanaimo, British Columbia	retail store	?	ground beef or mayonaise	2(2)	1 3/4	6	V.C.D.	
1023 ?	July 8	Saskatoon, Saskatchewan	?	?	canned beans	4(5)	4	24	N.V.	
1024 ?	July 10	Perth, Ontario	retail store	retail store	canned apple juice	2(?)	?	?	chest pains	
1025 ?	July 10	Stoney Creek, Ontario	retail store	?	canned soft drink	2(2)	?	?	C.	
1026 ?	July 11	North York, Ontario	?	?	fruit	3(?)	7	?	N.D.	

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1027	?	July 12	Ladner, British Columbia	home	home	blueberry pie				3(9)	3-5	1/2	N.V., gas	
1028	?	July 13	Vancouver, British Columbia	restaurant	restaurant	salads (Greek or green)				2(2)	8-10	?	N.V.C.D.P.	
1029	?	July 14	Nanaimo, British Columbia	home	home	pork sausage, broccoli, corn, potatoes, tomatoes, or lemon pie				2(2)	5	12	N.V.C.D.	
1030	?	July 14	Richmond, British Columbia	restaraunt	restaurant	fish, sauce, french fries				4(4)	2 1/2-3	?	N.V.C.D.P., chills, cold sweat	
1031	?	July 14	Shediac, New Brunswick	club	catering company	potato salad				17(?)	6-8	24-48	V.C.D.	
1032	?	July 14	Brockville, Ontario	retail store	retail store	barbecued chicken				2(?)	14	?	V.C.D.H.	
1033	?	July 15	Hamilton, Ontario	take-out restaurant	take-out restaurant	pizza				3(?)	3	24	N.V.C.	
1034	?	July 15	Midhurst, Ontario	retail store	retail store	jam				2(2)	2	?	?	
1035	?	July 15	Willowdale, Ontario	retail store	?	ham				2(?)	6	?	V.	
1036	?	July 17	Toronto, Ontario	restaurant	restaurant	salad dressing mix				2(?)	1/2	?	?	salad dressing made with cream
1037	?	July 19	Ottawa, Ontario	restaurant	restaurant	Chinese food (egg roll)				3(?)	4	?	?	
1038	?	July 19	Ottawa, Ontario	restaurant	restaurant	Chinese food (duck, mussels,spring roll, chicken,ribs)				3(4)	4-6	?	V.D.	
1039	?	July 21	Burnaby, British Columbia	restaurant	restaurant	oysters				30(300)	15	?	N.V.C.D.F.	
1040	?	July 21	Parksville, British Columbia	home	home	hamburger, wieners, or potato salad				7(7)	4-13	24-48	N.V.C.D.F.	
1041	?	July 21	Shuswop Lake, British Columbia	farm	farm	roast lamb				9(14)	12-24	18-24	N.V.C.H.	

1042 ?	July 22	Thunder Bay, Ontario	restaurant	restaurant	cheeseburger	2(?)	2	?	N.D.
1043 ?	July 23	Vancouver, British Columbia	fast food facility	fast food facility	hamburger	2(2)	1/2-25	48	D.F.
1044 ?	July 23	Ottawa, Ontario	restaurant	restaurant	crab meat	2(2)	6-11	?	N.C.D.
1045 ?	July 24	Richmond, British Columbia	restaurant	restaurant	seafood (turbot, pollock, and crab mix)	4(?)	6-10	?	D.
1046 ?	July 24	Surrey, British Columbia	restaurant	restaurant	lasagna, spaghetti, or pizza	2(2)	1-2	15	N.V.C.D.
1047 ?	July 24	Thunder Bay, Ontario	retail store	?	sour cream	2(?)	9 1/2	?	V.C.D.,chills
1048 ?	July 28	MacKenzie, British Columbia	restaurant	restaurant	ice cream or pizza	2(2)	6-8	12-18	N.V.C.D.F.
1049 ?	July 28	Guelph, Ontario	take-out restaurant	take-out restaurant	pizza	5(?)	?	?	?
1050 ?	July 28	Mississauga, Ontario	restaurant	restaurant	cod	3(?)	3/4	?	?
1051 ?	July 28	Thunder Bay, Ontario	retail store	retail store	roast pork	3(3)	28-29	?	?
1052 ?	July 29	Victoria, British Columbia	restaurant	restaurant	pizza	4(4)	?	2	C.D.
1053 ?	July 30	Nanaimo, British Columbia	home	home	turkey dinner	6(8)	3 1/2-12	>24	N.C.D.
1054 ?	July 31	Port Alberni, British Columbia	retail store	?	wieners or fish sticks	3(4)	11-12	23-36	N.V.D.F.
1055 ?	July 31	Chicoutimi, Quebec	butcher shop	?	ground beef	2(?)	3 1/2	?	N.C.D.
1056 ?	July 31	Regina, Saskatchewan	restaurant	restaurant	veal,spaghetti or chicken	2(2)	8	4	N.C.D.F.H.
1057 ?	Aug. 1	Saskatoon, Saskatchewan	?	?	Chinese food (egg roll)	2(2)	9	24	C.D.,gas
1058 ?	Aug. 3	Toronto, Ontario	fast food facility	fast food facility	egg,bacon and cheese on muffin	2(?)	7 1/2	<96	C.D.F.,cold sweat
1059 ?	Aug. 4	Hamilton, Ontario	retail store	home	ground beef	2(?)	15-18	?	?
1060 ?	Aug. 6	Simcoe, Ontario	home	home	pork and chicken galarto	2(2)	2	?	?
1061 ?	Aug. 7	Vancouver, British Columbia	restaurant	restaurant	lamb and beef donair or sauce	2(?)	1/2-1	8	N.P., flashes

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1062	?	Aug. 7	Ottawa, Ontario	wholesaler	nursing home	beef stew				4(7)	<6	?	?	
1063	?	Aug. 9	Langley, British Columbia	social in hall	catering company	cold cuts, salads, dips or birthday cake				28(34)	29-50	6-24	N.V.C.D.F.	
1064	?	Aug. 9	Winnipeg, Manitoba	restaurant	restaurant	shrimp				3(4)	6 1/2	>48	N.V.C.D.F.	report received 14 days after onset, and complainant uncooperative. Inspection revealed that equipment and food handling were satisfactory.
1065	?	Aug. 9	Mississauga, Ontario	restaurant	restaurant	chicken or coleslaw				2(?)	1-1 1/2	?	?	
1066	?	Aug. 9	Rexdale, Ontario	retail store	?	canned tuna				2(2)	9 1/2-10	14	N.V.C.P.	
1067	?	Aug. 10	McBride, British Columbia	restaurant	restaurant	lasagna, pork chop, or hamburger				10(12)	8-18	?	N.V.C.D.F.	
1068	?	Aug. 11	Ottawa, Ontario	wholesaler	nursing home	roast pork				5(7)	?	?	?	
1069	?	Aug. 11	Gatineau, Quebec	liquor store	?	red wine				3(?)	1 1/2	2 days	V.D.F.H.	
1070	?	Aug. 12	Ottawa, Ontario	retail store	?	salad dressing mix				3(?)	12	?	?	
1071	?	Aug. 14	Willowdale, Ontario	take-out restaurant	take-out restaurant	Chinese food				3(6)	1/2	?	N.D.	
1072	?	Aug. 15	Burnaby, British Columbia	restaurant	restaurant	scallops, tortellini, caesar salad or chicken salad				5(17)	1/2-1 1/2	12-36	V.D.	
1073	?	Aug. 15	Montreal, Quebec	restaurant	restaurant	Hawaian rice				4(4)	24-36, mean 28	72	N.V.C.D., dizziness	
1074	?	Aug. 16	Victoria, British Columbia	retail store	?	vegetable marrow				2(?)	8	?	?	
1075	?	Aug. 17	Delta, British Columbia	retail store	?	steak				3(4)	6'	48	N.C.D.	
1076	?	Aug. 17	Delta, British Columbia	fast food facility	fast food facility	fried chicken				3(5)	5 1/2-9	?	N.V.F.	

1077 ?	Aug. 18	Vancouver, British Columbia	restaurant	restaurant	fettucine	2(2)	8-21	?	V.D.	
1078 ?	Aug. 19	Kitchener, Ontario	restaurant	restaurant	casserole	2(?)	1 1/2	?	?	
1079 ?	Aug. 20	Vancouver, British Columbia	restaurant	restaurant	pizza	3(3)	1/2-1	>24	N.V.C.	
1080 ?	Aug. 22	Regina, Saskatchewan	restaurant	restaurant	Chinese food (breaded chicken,chicken balls, pork fried rice)	2(2)	2-3	24	N.V.C.D.	
1081 ?	Aug. 23	Toronto, Ontario	restaurant	restaurant	chicken	3(3)	6-10	?	N.V.C.D.F.H., chills,weakness	
1082 ?	Aug. 25	Charlesbourg, Quebec	restaurant	restaurant	cold meats (smoked ham, salami,sausage,cappicola ham)	3(?)	9	12	N.C.D.,dizziness	
1083 ?	Aug. 27	Houston, British Columbia	?	?	cabbage rolls, veal with gravy, salad, lemon pie or bacon	6(20)	9	72	N.V.C.D.	
1084 ?	Aug. 27	Nanaimo, British Columbia	fast food facility	fast food facility	fried chicken	4(4)	9	12->36	N.V.C.D.	
1085 ?	Aug. 27	Kitchener, Ontario	?	?	cheese	3(?)	5 1/2	?	?	
1086 ?	Aug. 27	Toronto, Ontario	restaurant	restaurant	Chinese food (sweet and sour chicken,chicken chow mein)	2(?)	3 1/2	7 1/2	N.V.C.D.	
1087 ?	Aug. 30	Winnipeg, Manitoba	?	?	chicken or coleslaw	2(2)	9-14	?	N.V.C.D.F.	
1088 ?	Aug. 30	London, Ontario	retail store	?	pork chops	2(2)	3 1/2	19 1/2	N.V.C.D.,chills	
1089 ?	Aug. 31	Kanata, Ontario	retail store	?	2% milk	3(3)	8	?	?	only common food was milk
1090 ?	Sept. 1	St. Andrews, Ontario	hospital	hospital	club sandwich	2(?)	13	24	N.C.	
1091 ?	Sept. 2	Montreal, Quebec	bakery	?	cucumber salad	4(4)	1/2-1	2	N.V.	
1092 ?	Sept. 3	Winnipeg, Manitoba	take-out restaurant	take-out restaurant	pizza	6(6)	3	2 days	V.D.	
1093 ?	Sept. 3	Winnipeg, Manitoba	restaurant	?	pizza (ham,bacon)	3(3)	1/4-6	48	V.D.F.	
1094 ?	Sept. 4	Kingston, Ontario	jail	jail	pork,gravy or chocolate	3(?)	1/2	?	N.V.D.	
1095 ?	Sept. 5	Kingston, Ontario	retail store	?	caesar salad	4(?)	3-4	?	?	

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1096	?	Sept. 6	Coquitlam, British Columbia	restaurant	restaurant	meat patty				3(4)	4-8	24-96	N.V.D.	
1097	?	Sept. 8	North Vancouver, British Columbia	restaurant	restaurant	Chinese food (rice, beef, prawns, chicken, lettuce)				2(2)	2	21	V.C.D.	
1098	?	Sept. 8	Ottawa, Ontario	take-out restaurant	take-out restaurant	chicken and macaroni salad				2(2)	2	?	V.C.D.,chills	
1099	?	Sept. 9	North York, Ontario	retail store	?	infant food (sweet potatoes in a jar)				2(2)	?	?	V.	both infants vomited within minutes of consuming food
1100	?	Sept. 9	Woodbridge, Ontario	retail store	?	bottled water				1(1)	?	?	C.,gas	
1101	?	Sept. 10	Montreal, Quebec	retail store	home	onion soup or salad				2(?)	2	12	N.C.	
1102	?	Sept. 10	Montreal, Quebec	restaurant	restaurant	chicken with gravy				2(2)	4	24	N.V.C.D.	
1103	?	Sept. 12	Mississauga, Ontario	restaurant	restaurant	ham,turkey				3(?)	24	?	?	
1104	?	Sept. 16	Surrey, British Columbia	retail store	?	cheddar cheese				2(2)	4	9	N.V.C.D.	
1105	?	Sept. 16	Vancouver, British Columbia	retail store	?	steakettes				2(2)	2	>48	N.V.C.	
1106	?	Sept. 16	Timmins, Ontario	retail store	?	Polish sausage				2(?)	<6	?	N.V.C.D., chills	
1107	?	Sept. 17	Burnaby, British Columbia	take-out restaurant	?	pizza (mushroom-cheese or bacon-pineapple)				3(4)	4-9 1/2	24	N.V.C.D.F.H.	
1108	?	Sept. 17	Vancouver, British Columbia	retail store	?	ready-to-eat frozen dinner				2(2)	4	?	C.D., gas	
1109	?	Sept. 17	Vancouver, British Columbia	restaurant	restaurant	tortellini and sauce				2(2)	4	?	V.D., dizziness	
1110	?	Sept. 18	Port Coquitlam, British Colombia	retail store	?	cucumbers				2(?)	1	?	V.C.D., dizziness	

1111 ?	Sept. 21	Vancouver, British Columbia	take-out restaurant	?	Chinese food (chicken chow mein, spareribs, steamed rice, or beef and broccoli)		2(2)	2-6	>24	N.V.C.D.F.	
1112 ?	Sept. 24	Montreal, Quebec	restaurant	restaurant	hamburger and poutine	X	2(2)	1 1/2-2 1/2	12	C.,dizziness, weakness	fresh ground meat: 300 S.aureus/g
1113 ?	Sept. 24	Regina, Saskatchewan	fast food facility	fast food facility	french fries or gravy		3(4)	3 1/2	?	N.C.D., burning in stomach, weakness	one person hospitalized with severe diarrhea
1114 ?	Sept. 25	Langley, British Columbia	restaurant	restaurant	Chinese food (chop suey, chow mein, fried rice, chicken foo young, sweet and sour pork, egg roll)		4(5)	7 1/2-12	?	N.V.D.F.	
1115 ?	Sept. 25	New Westminster, British Columbia	restaurant	restaurant	prime rib or French onion soup		2(2)	12-14	24-36	N.C.D.	
1116 ?	Sept. 26	Hamilton, Ontario	home	home	steak		3(3)	6	?	?	
1117 ?	Sept. 27	Vancouver, British Columbia	restaurant	restaurant	indian food (chicken curry or lamb/spinach curry)		2(2)	2-8	36	N.V.D.	
1118 ?	Sept. 27	London, Ontario	?	?	?		3(?)	5 1/2	?	N.V.C.D.	
1119 ?	Sept. 27	Orilla, Ontario	retail store	manufacturing plant	chocolate chip cookies		2(?)	<48	?	V., rash, body aches	
1120 ?	Sept. 29	Vancouver, British Columbia	home	home	tuna-asparagus casserole		2(2)	7	>24	N.V.D., dizziness	
1121 ?	Sept. 29	Milton, New Brunswick	retail store	?	beef and chicken		3(4)	2-2 1/2	?	C.D.	
1122 ?	Sept. 30	Courtenay, British Columbia	take-out restaurant	?	shrimp or ham pizza		5(7)	9-12	?	V.C.D.P.	
1123 ?	Sept. 30	Vernon area, British Columbia	retail store	?	pizza		4(4)	1-3	>24	N.C.F.H., pain in extremities	
1124 ?	September	Ottawa, Ontario	take-out restaurant	take-out restaurant	chicken and macaroni salad		2(2)	2	?	V.C.D., chills	
1125 ?	Oct. 1	Mississauga, Ontario	take-out restaurant	take-out restaurant	chicken		2(2)	4	?	?	
1126 ?	Oct. 1	Regina, Saskatchewan	fast food facility	fast food facility	hamburger,milkshake or french fries		3(3)	1-1 1/2	ongoing	N.V.C.D.F.H.	
1127 ?	Oct. 2	Orilla, Ontario	retail store	manufacturing plant	canned mushroom soup		2(2)	?	?	V.	
1128 ?	Oct. 4	Nanaimo, British Columbia	fast food facility	fast food facility	fried chicken		3(3)	1	24	N.V.	
1129 ?	Oct. 4	North York, Ontario	home	home	chocolate cake		13(?)	24	?	V C.D.F.	

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1130	?	Oct. 4	Toronto, Ontario	home	?	milk				5(5)	1	24	N.C.D.	
1131	?	Oct. 6	Coquitlam, British Columbia	restaurant	restaurant	Chinese food (chow mein, fried rice, egg foo young, prawns, chicken)				7(9)	28-36	?	N.V.C.D.	
1132	?	Oct. 10	Surrey, British Columbia	retail store	?	packaged sliced salami				3(3)	7 1/2	=1	N.V.D.	
1133	?	Oct. 12	Winnipeg, Manitoba	?	?	Mexican food (chicken tacos)				2(2)	14	>24	N.V.F.	
1134	?	Oct. 13	Saanich, British Columbia	retail store	?	turkey breast cold cuts				2(4)	5	24	N.V.C.D.	
1135	?	Oct. 13	Brantford, Ontario	retail store	?	wieners				4(4)	7	6	N.V.C.D.	
1136	?	Oct. 13	Orillia, Ontario	retail store	home	turkey with dressing				2(?)	3	?	?	
1137	?	Oct. 14	London, Ontario	restaurant	restaurant	cooked ham				13(?)	10	?	N.C.D.	
1138	?	Oct. 15	Scarborough, Ontario	retail store	?	ground beef				4(?)	2 1/2	?	N.C.D.	
1139	?	Oct. 15	Montreal, Quebec	restaurant	restaurant	hot dog with tomato sauce				1(1)	2	?	N.V.D.	
1140	?	Oct. 16	Toronto, Ontario	take-out restaurant	take-out restaurant	chicken, potato salad				3(?)	5	24	N.V.C.F.H.	
1141	?	Oct. 17	Montreal, Quebec	restaurant	restaurant	Caesar salad, lasagna, fettucini and ice cream				5(9)	10	?	N.V.C.D.	
1142	?	Oct. 19	Vancouver, British Columbia	retail store	?	hazelnut cookies				3(3)	2 1/2-12	?	V.D.F.	
1143	?	Oct. 19	Montreal, Quebec	restaurant	restaurant	Indian food				2(2)	12	?	N.V.C.H.	
1144	?	Oct. 20	Coquitlam, British Columbia	take-out restaurant	?	chicken, ribs, lasagna, or spaghetti				3(3)	16-24	?	N.V.C.D.F.	
1145	?	Oct. 20	Kelowna, British Columbia	restaurant	restaurant	veal with rice and vegetables				2(2)	3	>48	N.V.D.F.	

1146 ?	Oct. 20	Winnipeg, Manitoba	?	?	curried fried rice and beef	3(4)	6	8-12	N.V.C.D.	
1147 ?	Oct. 20	Montreal, Quebec	restaurant	restaurant	roast chicken and ribs with rice and gravy	2(2)	10	?	N.V.C.D.	
1148 ?	Oct. 21	Regina, Saskatchewan	retail store	?	fish,sauce or french fries	2(5)	3-28	>24	V.C.D.	
1149 ?	Oct. 24	Vancouver, British Columbia	take-out restaurant	?	pizza	3(3)	3 1/2-7	?	N.V.C.D.	
1150 ?	Oct. 24	Montreal, Quebec	cafeteria	cafeteria	buffet	2(2)	10	5 days	N.V.C.D.F.H., dizziness, weakness	
1151 ?	Oct. 25	Delta, British Columbia	home	home	hamburger and egg patties	2(2)	2	48	N.V.H.	
1152 ?	Oct. 25	Scarborough, Ontario	retail store	?	ground beef	4(4)	2 1/2	24	N.C.D., severe stomach ache	
1153 ?	Oct. 26	Vancouver, British Columbia	home	home	steak, vegetable salad, or custard pie	9(10)	24-36	?	V.D.F.	
1154 ?	Oct. 27	Montreal, Quebec	restaurant	restaurant	ham sandwich	1(1)	3 1/2	?	N.V.C.D.,chills	
1155 ?	Oct. 28	Surrey, British Columbia	retail store	?	corn tortillas	2(2)	6	?	N.V.C.D.	
1156 ?	Oct. 28	Timmins, Ontario	restaurant	restaurant	corned beef	2(?)	5	?	D., gas	
1157 ?	Oct. 29	Montreal, Quebec	restaurant	restaurant	garlic bread	2(2)	1 1/2-5	?	N.V.C.D	one case hospitalized for 24 hours
1158 ?	Oct. 30	Brampton, Ontario	home	home	roast chicken	2(2)	54-56	36	V.C.F.,dizziness, weakness	
1159 ?	Oct. 30	London, Ontario	retail store	home	Polish sausage	2(2)	2-7	?	N.V.C.D.H., itching	past best before date
1160 ?	Oct. 31	Ottawa, Ontario	take-out restaurant	take-out restaurant	cheeseburger	2(4)	18-24	?	V.C.D.F.	
1161 ?	October	Osoyoos, British Columbia	?	?	beef dip	2(2)	3 1/2	12	V.C.	
1162 ?	October	Ottawa, Ontario	retail store	?	Kolbassa sausage	3(3)	5-12	?	N.V.C.D.	3 people ate Kolbassa sausage at different times throughout the month and all 3 became ill with the same symptoms
1163 ?	Nov. 1	North York, Ontario	nursing home	nursing home	turkey dinner	53(?)	?	?	V.D.	
1164 ?	Nov. 1	Sudbury, Ontario	take-out restaurant	take-out restaurant	pizza	3(3)	8	?	?	

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1165 ?		Nov. 2	Merritt, British Columbia	retail store	?	scallops				2(2)	7-9	24-36	N.V.C.D.P.	
1166 ?		Nov. 2	Toronto, Ontario	take-out restaurant	take-out restaurant	pizza (pepperoni)				2(?)	2 1/2	13 1/2	V.C.D.F.H.	
1167 ?		Nov. 3	Owen Sound, Ontario	restaurant	restaurant	pizza				4(4)	12	?	?	
1168 ?		Nov. 4	Nanaimo, British Columbia	restaurant	restaurant	hamburger patties				2(2)	12-18	20-30	N.C.D.	
1169 ?		Nov. 4	Petawawa, Ontario	retail store	?	chicken with sauce				2(2)	14 1/2	?	N.V.D.	
1170 ?		Nov. 4	Montreal, Quebec	retail store	home	turkey				2(2)	12	?	N.V.C.D	
1171 ?		Nov. 5	Burnaby, British Columbia	retail store	?	sole fillets				2(2)	12	48	N.C.D.	
1172 ?		Nov. 5	Collingwood, Ontario	hotel	hotel	pork sandwich				17(?)	24	?	?	
1173 ?		Nov. 5	Moosonee, Ontario	restaurant	restaurant	goose and gravy				5(8)	2-18	?	V.C.D.F.H., chills	
1174 ?		Nov. 6	Toronto, Ontario	take-out restaurant	take-out restaurant	pizza				3(?)	71	?	V.D.F.	
1175 ?		Nov. 6	Lachute, Quebec	home for the aged	home for the aged	spaghetti and meat sauce				2(?)	1/4-3/4	2	N.V.	
1176 ?		Nov. 6	Montreal, Quebec	fast food facility	fast food facility	chicken and coleslaw				2(2)	3	?	N.C.,dizziness, weakness	
1177 ?		Nov. 7	Cranbrook, British Columbia	retail store	?	pork chops				2(2)	2-2 1/2	48	C.D.H.P.	
1178 ?		Nov. 8	Dartmouth, Nova Scotia	?	?	ribs				2(2)	?	?	N.C.	
1179 ?		Nov. 9	Toronto, Ontario	?	?	soup				100(?)	5 1/2	?	?	
1180 ?		Nov. 9	Windsor, Ontario	retail store	home	chicken				6(?)	12	?	?	

1181	?	Nov. 9	Montreal, Quebec	?	?	roast veal		3(6)	4-12	?	N.V.C.D.	
1182	?	Nov. 9	Montreal, Quebec	restaurant	restaurant	Chinese food (egg roll, chow mein, fried rice, spare ribs)		2(2)	1	?	C.D.	
1183	?	Nov. 11	Mississauga, Ontario	retail store	?	strawberry yogurt		2(?)	7-13	?	?	
1184	?	Nov. 11	Ottawa, Ontario	?	?	Chinese food (chicken balls,garlic spareribs, rice, sweet		2(?)	2	?	?	
1185	?	Nov. 13	Saskatoon, Saskatchewan	restaurant	restaurant	salad		2(2)	6	24	C.D.	
1186	?	Nov. 14	Collingwood, Ontario	hotel	hotel	beef,chili or gravy		7(?)	24	?	?	
1187	?	Nov. 16	Trail, British Columbia	restaurant	restaurant	pizza		3(?)	6-8	?	N.V.C.D.P.	
1188	?	Nov. 16	Brampton, Ontario	restaurant	restaurant	chicken,chips,gravy or coleslaw		4(?)	1	?	?	
1189	?	Nov. 20	Brackendale, British Columbia	retail store	?	salisbury steaks		4(4)	8-12	72-96	N.V.C.D.F.	
1190	?	Nov. 21	Saskatoon, Saskatchewan	bakery	?	donuts		2(2)	5	12	V.	
1191	?	Nov. 22	Port Moody, British Columbia	restaurant	restaurant	Chinese food (chow mein, sweet and sour pork, prawns)		2(2)	5	24	N.V.C.D.	
1192	?	Nov. 23-Dec. 3	Montreal, Quebec	day care centre	day care centre	tuna sandwich, chicken sandwich and cheese		10(60)	?	24	V.D.F.H.,bloating, sore throat	
1193	?	Nov. 24	Terrace, British Columbia	fast food facility	fast food facility	chicken nuggets		2(2)	2 1/2-6	30-40 1/2	N.V.C.D.P.	
1194	?	Nov. 24	Winnipeg, Manitoba	?	?	caesar salad		3(75)	1/2-3/4	4	N.D.	inspection conducted for possible chc.mical contamination - no sulfites or monosodium glutamate.
1195	?	Nov. 24	Mississauga, Ontario	restaurant	restaurant	chicken		2(2)	8	?	?	
1196	?	Nov. 24	Temiskaming, Quebec	restaurant	restaurant	Chinese food	X	3(?)	3-12	12-24	N.V.C.D.	fecal streptococci: 10,000/g
1197	?	Nov. 25	Surrey, British Columbia	retail store	?	bacon		3(3)	8 1/2-9 1/2	2	N.V.D.	
1198	?	Nov. 25	Brockville, Ontario	retail store	?	pork chops		2(?)	9 1/2	24	V.D.	
1199	?	Nov. 25	St. Charles, Quebec	restaurant	restaurant	?	X	28(?)	7-48	36	N.V.C.D.	fecal streptococci: 10,000/g

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1200	?	Nov. 26	Parksville, British Columbia	retail store	?	eggs benedict				2(2)	2-7	2	N.V.D.	
1201	?	Nov. 26	Alma, Quebec	restaurant	restaurant	hot dog				2(?)	immediate	?	N.V.D.	
1202	?	Nov. 27	Ottawa, Ontario	restaurant	restaurant	fish				2(?)	6	?	?	
1203	?	Nov. 27	Ottawa, Ontario	take-out restaurant	take-out restaurant	pizza				4(4)	4	?	?	
1204	?	Nov. 27	Montreal, Quebec	restaurant	restaurant	salad bar				3(?)	2 1/2-6 1/2	24-48	N.C.D.	
1205	?	Nov. 27	Montreal, Quebec	restaurant	restaurant	hamburger				2(2)	4	24-48	N.V.C.D.F.H., weakness	
1206	?	Nov. 27	Montreal, Quebec	retail store	?	strawberry pastry				2(2)	1 1/2	24	N.V.C.D.,bloating, loss of appetite	
1207	?	Nov. 28	Antigonish, Nova Scotia	retail store	?	spaghetti and meat sauce				2(2)	2-2 1/2	24	N.V.C.D.	
1208	?	Nov. 30	Prescott, Ontario	retail store	manufacturing plant	cheese dip with mushrooms				2(2)	3	?	N.V.H., indigestion	
1209	?	Dec. 1	Central Fraser Valley, British Columbia	?	?	roast pork, gravy or sour cream				3(4)	4 1/2-9 1/2	=18	N.V.C.P., chills	
1210	?	Dec. 1	Orillia, Ontario	retail store	retail store	cake				4(?)	5	?	N.V.	
1211	?	Dec. 1	Montreal, Quebec	restaurant	restaurant	Chinese food				3(4)	4-12	48-72	N.V.C.D.H.,chills, weakness, swollen eyes, loss of appetite, dizziness,sweating, bloating	
1212	?	Dec. 1	Montreal, Quebec	restaurant	restaurant	steak				2(2)	1-3	?	C.D.,chills, dizziness, swollen eyes	steak was undercooked
1213	?	Dec. 2	Nanaimo, British Columbia	restaurant	restaurant	snow crab				2(2)	2-2 1/2	48	N.C.	

1214 ?	Dec. 3	Port Coquitlam, British Columbia	restaurant	restaurant	Chinese food (beef chow mein, chop suey, barbecued duck, sweet and sour pork)	2(2)	2-5	24-48	N.C.D.	
1215 ?	Dec. 3	Surrey, British Columbia	home	home	pork chops	5(7)	6	24	N.V.	
1216 ?	Dec. 3	Scarborough, Ontario	retail store	home	pork chops	3(?)	8 1/2	?	?	
1217 ?	Dec. 3	Toronto, Ontario	retail store	?	cookies	2(?)	5	?	N.D., thirsty	
1218 ?	Dec. 4	Port Alberni, British Columbia	restaurant	restaurant	pizza	4(8)	8-9	24	V.C.D., chills	
1219 ?	Dec. 4	London, Ontario	restaurant	restaurant	chicken	2(2)	2-15	24	N.V.C.D.	
1220 ?	Dec. 5	Whitefish, Ontario	retail store	home	spaghetti and meat sauce	4(4)	6	10	N.V.C.D.H., chills	
1221 ?	Dec.5-22	Kingston, Ontario	nursing home	nursing home	?	35(?)	?	12-36	N.V.C.D.	
1222 ?	Dec. 6	North Vancouver, British Columbia	fast food facility	fast food facility	hamburgers	2(3)	2-8	≈72	N.V.C.D.F.P.	
1223 ?	Dec. 6	Scarborough, Ontario	restaurant	restaurant	barbecued chicken	2(?)	3	?	?	
1224 ?	Dec. 6	Regina, Saskatchewan	fast food facility	fast food facility	hamburger platter, french fries, salad with Italian dressing	4(4)	<12	24-48	N.V.C.D.H.	
1225 ?	Dec. 7	Chilliwack area, British Columbia	restaurant	restaurant	turkey, stuffing, cauliflower, raspberry parfait, onion soup, caesar dressing	12(50)	4-13	>48	N.V.C.D.F.	
1226 ?	Dec. 7	North York, Ontario	take-out restaurant	take-out restaurant	pizza	2(?)	2	?	?	
1227 ?	Dec. 7	Orillia, Ontario	take-out restaurant	take-out restaurant	caesar salad	2(?)	5 1/2	?	V.	one victim was hospitalized
1228 ?	Dec. 7	Scarborough, Ontario	retail store	retail store	frozen dinner	2(?)	1	?	V.C.D.	
1229 ?	Dec. 8	Kitchener, Ontario	restaurant	restaurant	escargots with mushrooms	4(?)	14	?	?	
1230 ?	Dec. 8	Toronto, Ontario	hotel	hotel	roast beef or ice cream	60(?)	45	?	N.D.F., lightheadedness	food consumed from same meal by various groups of people
1231 ?	Dec. 8	Toronto, Ontario	take-out restaurant	take-out restaurant	chicken nuggets	4(?)	2 1/2	14	N.V.C.D.H.	
1232 ?	Dec. 8	Alma, Quebec	retail store	home	sausage	2(?)	2	1	N.C.D., dizziness	

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1233	?	Dec. 10	St.Catharines, Ontario	retail store	?	gin				2(2)	1/2-3/4	?	N.,dizziness,blurred vision	
1234	?	Dec. 11	Kitchener, Ontario	church	church	turkey				24(?)	31-34	?	?	
1235	?	Dec. 11	Trois Rivières, Quebec	restaurant	restaurant	?				3(?)	5-6	?	C.D.	
1236	?	Dec. 12	Ottawa, Ontario	retail store	?	rum and coke				2(3)	8	48	N.C.F.,shakiness, rapid pulse,impaired vision	
1237	?	Dec. 12	Petawawa, Ontario	cafeteria	cafeteria	cranberry sauce				17(?)	?	?	N.V.C.D.H., chills	
1238	?	Dec. 12	Windsor, Ontario	restaurant	restaurant	tartar sauce				6(?)	5	?	?	
1239	?	Dec. 13	Delta, British Columbia	fast food facility	fast food facility	fried chicken or macaroni salad				2(4)	5-7	24	N.C.D.F.	
1240	?	Dec. 14	Prince Rupert, British Columbia	?	?	oysters				21(≈140)	12-54	12-48	N.V.C.D.F.	
1241	?	Dec. 15	Etobicoke, Ontario	restaurant	restaurant	beef,mashed potatoes or cauliflower				4(?)	6	?	?	
1242	?	Dec. 16	Langley, British Columbia	home	home	meat loaf				3(4)	5 1/2-10	12	N.V.C.D.	youngest child in family ill 4 days prior to family onset
1243	?	Dec. 18	Kitchener, Ontario	take-out restaurant	take-out restaurant	pizza				3(?)	3	?	V.D.	
1244	?	Dec. 18	St.Catharines, Ontario	take-out restaurant	take-out restaurant	chicken or coleslaw				4(?)	5	?	?	
1245	?	Dec. 18	Willowdale, Ontario	retail store	manufacturing plant	soft drink				2(2)	2 1/2	2 1/2	N.D.H.	
1246	?	Dec. 19	Ladysmith, British Columbia	retail store	?	ice cream bars				4(5)	1 1/2-8	48-72	N.V.D.F.	
1247	?	Dec. 19	Hamilton, Ontario	restaurant	restaurant	chicken				5(?)	48	?	?	

1248 ?	Dec. 20	Thunder Bay, Ontario	take-out restaurant	take-out restaurant	donuts			4(?)	4	?	?	
1249 ?	Dec. 21	London, Ontario	retail store	retail store	bean and bacon soup			2(?)	2	?	V.C.F.	
1250 ?	Dec. 21	Niagara Falls, Ontario	retail store	?	smoked herring			3(4)	?	?	?	
1251 ?	Dec. 22	Simcoe, Ontario	retail store	home	roast beef			3(?)	6 1/2	1/2	N.V.C.D.	
1252 ?	Dec. 22	Toronto, Ontario	retail store	?	cod in batter			3(3)	5	10	N.V.D.F.	
1253 ?	Dec. 23	Laval, Quebec	hotel	hotel	lobster,crab and shrimp			2(?)	1/4	?	N.C.D.,dizziness	
1254 ?	Dec. 24	Ottawa, Ontario	take-out restaurant	take-out restaurant	lasagna			4(?)	1/2	?	?	
1255 ?	Dec. 25	Whistler, British Columbia	home	home	turkey dinner			4(4)	2-8	?	N.V.	
1256 ?	Dec. 27	St. Irenée, New Brunswick	home	home	turkey			4(?)	1	1-2 days	N.V.C.D.	
1257 ?	Dec. 29	Vancouver, British Columbia	take-out restaurant	take-out restaurant	pasta Alfredo or canneloni Neapolitan			2(2)	8 1/2-9	?	V.D., dizziness	
1258 ?	Dec. 29	Brampton, Ontario	?	?	sandwiches,chicken,ham and roast beef			7(?)	3 1/2	?	N.V.C.	
1259 ?	Dec. 29	Kitchener, Ontario	restaurant	restaurant	beef soup			3(?)	3 1/2	18	V.D.	
1260 ?	Dec. 29	Ottawa, Ontario	take-out restaurant	take-out restaurant	lasagna			2(4)	1-1 1/2	?	V.C.F.	
1261 ?	Dec. 29	St. Adèle, Quebec	retail store	retail store	home-preserved beet pickles			3(?)	immediate	?	N.V.C.D.H.	
1262 ?	Dec. 30	London, Ontario	restaurant	restaurant	chicken or beef			5(?)	8	?	?	
AMENDMENTS												
• picorno-virus	Nov. 17	Toronto, Ontario	nursing home	nursing home	egg salad	X	X	29(93)	18-54, mean 36	36	N.V.D.	patients' relatives may have brought food to the home thus contributing to the illnesses, 2 patient's stools had picorno-like particles. High A.C.C., coliform and Gram negative count in egg salad
• probably bacterial or viral	Nov. 16	Toronto, Ontario	catering company	catering company	canapes - egg,tuna, salmon, liver paté	X	X	70(222)	1/2-2	24-48	N.V.C.D.F.H.	canapes: >2,000,000 A.C.C./g 460,000 coliforms/g 5 out of 9 stools tested contained picorno-like particles, but incubation period too short for viral illness

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GUIDELINES FOR CONFIRMATION OF FOODBORNE INCIDENTS

I ETIOLOGICAL AGENTS

	Agents	*Clinical Syndrome*	*Laboratory Criteria*
1.	Bacillus cereus	a) incubation period 1/2 - 16 hrs b) gastrointestinal syndrome	a) isolation of $\geq 10^5$ organisms per gram epidemiological incriminated food **OR** b) isolation of organism in stools of ill persons
2.	Brucella	a) clinical picture compatible with brucellosis	a) specific agglutinins in serum **OR** b) positive blood culture
3.	Campylobacter jejuni	a) incubation period 2-7 days	a) isolation of C.jejuni from stool or blood of ill persons **OR** b) isolation of C.jejuni from epidemiologically-implicated food
4.	Clostridium botulinum	a) clinical syndrome compatible with botulinum	a) detection of botulinal toxin in human sera, feces, or food **OR** b) isolation of C. botulinum organism from food or stools
5.	Clostridium perfringens	a) incubation period 8-22 hrs. b) lower intestinal syndrome - majority of cases with cramps and diarrhea with little vomiting and fever	a) organisms of same serotype in epidemiologically incriminated food and stools of ill persons **OR** b) isolation of organisms with same serotype in stools of most ill persons and not in stools of controls c) $\geq 10^5$ organisms in epidemiologically incriminated food provided specimen properly handled **OR** d) fecal spore count $\geq 10^6$ /g in most of the ill persons examined

	Agents	*Clinical Syndrome*	*Laboratory Criteria*
6.	Escherichia coli	a) incubation period 6-36 hrs. (several days for E. coli 0157:H7) b) gastrointestinal syndrome - majority of cases with diarrhea	a) demonstration of organisms of same serotype in epidemiologically incriminated food and stools of ill persons and not in stools of controls **OR** b) isolation of $\geq 10^5$ organisms in implicated food **OR** c) isolation of organisms of same serotype from stools of most ill persons and organisms found to be either enterotoxigenic or invasive by special laboratory techniques
7.	Salmonella	a) incubation period 6-48 hrs. N.B. for S. typhi incubation period is 5-28 days b) gastrointestinal syndrome - majority of cases with diarrhea	a) isolation of Salmonella organism from epidemiologically implicated food **OR** b) isolation of Salmonella organism from stools of ill persons
8.	Shigella	a) incubation period 7-66 hrs. b) gastrointestinal syndrome - majority of cases with diarrhea	a) isolation of Shigella organism from epidemiologically implicated food **OR** b) isolation of Shigella organism from stools of ill persons
9.	Staphylococcus aureus	a) incubation period 1-7 hrs. b) gastrointestinal syndrome - majority of cases with vomiting	a) detection of enterotoxin in epidemiologically implicated food **OR** b) organisms with same phage type in stools or vomitus of ill persons and when possible, implicated food and/or skin or nose of food handler **OR** c) isolation of $\geq 10^5$ organisms per gram in epidemiologically implicated food

	Agents	*Clinical Syndrome*	*Laboratory Criteria*
10.	Streptococcus Group A	a) incubation period 12-72 hrs. b) clinical syndrome - fever, sore throat, hoarseness, sometimes gastrointestinal symptoms	a) isolation of organisms from implicated food **OR** b) isolation of organisms from throats of ill persons
11.	Vibrio parahaemolyticus	a) incubation period 12-24 hrs. b) gastrointestinal syndrome - majority of cases with diarrhea	a) isolation of organism from epidemiologically implicated food (usually seafood) **OR** b) isolation of organism from stools of ill persons
12.	Trichinella spiralis	a) incubation period 3-28 days b) classical systemic syndrome - myalgias, fever (100%), high eosinophil count	a) a muscle biopsy from ill persons **OR** b) serological tests **OR** c) demonstration of larvae in incriminated food
13.	Hepatitis A	a) incubation period 15-50 days b) clinical syndrome compatible with hepatitis - fever, jaundice, gastrointestinal symptoms, dark urine	a) liver function tests compatible with hepatitis in affected persons who consumed the implicated foods
14.	Paralytic shellfish poison	a) short incubation period (<1 hr.) b) tingling and numbness, staggering, fever, incoherent speech	a) history of eating shellfish from areas where toxic shellfish have been found **OR** b) sample of shellfish eaten shown to be toxic by mouse test
15.	Plant and animal poisons	a) characteristic clinical syndrome	a) demonstration of poison in food and/or in ill persons (if test readily available)
16.	Chemical, e.g., a) metals b) monosodium glutamate c) pesticides d) rancid compounds e) extraneous matter	a) characteristic clinical syndrome	a) demonstration of chemical in food and/or ill persons (if test readily available)

	Agents	*Clinical Syndrome*	*Laboratory Criteria*
17.	Other agents, e.g., Group D Streptococcus, Yersinia enterocolitica, Mycobacterium tuberculosis, fungi, yeast, Taenia, Giardia	a) characteristic clinical syndrome	a) laboratory evidence appraised in individual circumstances

II FOODS

All Types of Foods: Criteria

a) isolation of an agent in significant amounts to cause illness from food and clinical syndrome compatible with that associated with the agent
b) determination of implicated food item by epidemiological procedures, e.g. food specific attack rate analysis

N.B. These criteria are arbitrarily designed. As new laboratory methods are devised and new etiological agents identified the criteria may be altered.

THE DATA - WATERBORNE DISEASE

Ten outbreaks were reported for 1985, one from skin infection through a swimming pool contaminated with Pseudomonas aeruginosa, three from wound infections from sea water and the rest from ingestion. All the agents were identified as bacterial. One of the most serious was when ditch water overflowed into a well and put 15,000 persons at risk when the water supply of a town became contaminated. The other was when lake water used for cooling in a nuclear reactor flowed into the municipal water supply for the drinking water putting 1000 employees at risk in the reactor. Cases were most likely to be those who worked in a hot, dry environment and drank more water than the others.

Less is known about the four outbreaks occuring in 1986. All involved private water supplies. Campylobacter jejuni was isolated from cases, but not well water, in two of these. In the only one where information was known, surface water was reaching the well, as occurred in the large 1985 outbreak.

The incidents for both years were reported from three provinces - British Columbia, Ontario and Quebec.

LINE LISTING OF WATERBORNE INCIDENTS

Line listings for 1985 and 1986 are published on the following pages.

Explanation of Terms

Etiology: listing is by specific etiology; incidents are arranged in chronological order under each etiology. Laboratory-confirmed incidents are listed first, then incidents which are unconfirmed, denoted by the word "probably", and finally those whose etiology is unknown. Where counts per ml of a specific microbiological agent or quantities of toxin or chemical are known, these are included. Illness may occur through ingestion of an agent or infection through the skin or body orifices.

Onset: the dates given are as accurate as can be ascertained. In some outbreaks, involving exposure of persons to a common vehicle over an extended period of time, the time of onset is reported as a range between the dates of the first and last case.

Locality and Establishments: places from where water was acquired that led to incidents are listed by locality, province or territory, and establishments. The place of acquisition may not always be the same as the place of drinking or the place where the water was mishandled.

Where Water Mishandled: establishments where water was improperly handled.

Vehicle: any source of unbottled drinking water.

Lab. data: X indicated isolation of an etiological agent from patients (P), vehicles (V) or food handlers (H).

Clinical data: persons ill exhibited one or more of the listed symptoms. The number of persons at risk (the number in parenthesis) comprises those eating the vehicle or vehicles listed. Incubation means the period of time that elapses between ingestion of the implicated vehicle, or skin infection and the onset of the first symptom. Duration is the period of time between the onset of the first symptom and the recovery of the patient. Symptoms comprise signs seen in, or symptoms described by, the patients. The more common symptoms are abbreviated in the Line Listing as follows:

N = nausea
C = cramps/abdominal pains
D = diarrhea
P = prostration
V = vomiting
F = fever
H = headache

Comments: relevant data, such as reason for drinking contaminated water; bacterial counts for general quality of water, e.g., coliform counts.

WATERBORNE INCIDENTS FOR 1985

Inc. No.	Etiology	Onset	Suspected water acquired from: Locality	Suspected water acquired from: Establishment	Where Water Mishandled	Vehicle	Lab. Data: P	Lab. Data: V	Lab. Data: H	Clinical Data: No. Ill (at risk)	Clinical Data: Incubation Period (hrs)	Clinical Data: Duration (hrs)	Clinical Data: Symptoms	Comments
MICROBIOLOGICAL														
	CAMPYLOBACTER													
1.	C.jejuni	April 17	Orangeville, Ontario	municipal water supply	municipal water supply	farm ditch water	X			>250 (15,000)	?	?	?	water contaminated between March 28 and April 7 when a ditch overflowed into a well because of heavy rain and spring thaw. When bacterial counts rose, a boil water order was issued and chlorination began and the well was shut off from the main municipal supply
2.	Campylobacter sp.	May 19-20	Orillia, Ontario	resort	resort	water	X			29(120)	?	?	V.C.D.F.H., chills	chlorinator malfunction
	PSEUDOMONAS													
3.	Pseudomonas aeruginosa	Feb. 17-19	Sarnia, Ontario	motel	motel	swimming pool	X			72(>116)	24-48	?	skin rash, ear infection	automatic chlorinator not functioning; addition of chlorine by hand not effective. Pool discoloured and dirty at a high temperature (>30°C). Pool closed until automatic chlorinator repaired
	SALMONELLA													
4.	Salmonella sp.	April 9-10	Long Sault, Ontario	restaurant	restaurant	water	X			13(21)	8-37 1/2, mean 19 1/2	?	N.V.C.D.H., chills, weakness	coliforms: >160/ml fecal coliform: 4/ml
5.	Salmonella sp.	April 12	Cornwall, Ontario	restaurant	restaurant	water	X			11(40)	5-17, mean 8	?	N.V.C.D.H., chills, weakness	chlorination equipment failure
6.	Salmonella sp.	June 27	Cambridge, Ontario	well	home	well water	X			2(6)	?	1 week	?	twins hospitalized
	VIBRIO													
7.	V.parahaemolyticus	July	Vancouver, British Columbia	beach	beach	sea water	X			1(1)	24	?	infected wound	case lacerated sole of her foot on a clam and wound became infected. Treated with ampicillin.
8.	V.parahaemolyticus	July	Vancouver, British Columbia	sea	sea	sea water	X			1(1)	?	?	otitis externa	case developed otitis externa after swimming in the strait of Georgia. V.parahaemolyticus cultured from ear was resistant to cephalexin and polymyxin B. Tetracycline and gentamycin used to treat infection.

	MULTIPLE BACTERIAL SPECIES												
9.	Salmonella hadar, Salmonella haardt, Campylobacter jejuni, Campylobacter laridis	March 6-29	Pickering, Ontario	nuclear reactor	nuclear reactor	lake water	X	X	162(1000)	?	3 days	F.H.,dizziness, muscle aches	cross-contamination between municipal water supply and nuclear plants' high pressure cooling water system with no back flow prevention device and gate valves left in an open position. The cooling water was pumped untreated from Lake Ontario. The municipal supply was connected as a back-up in case of a failure of the lake water system
10.	Vibrio parahaemolyticus, Pseudomonas putrifaciens	July	Burrard Inlet, British Columbia	sea	sea	sea water	X		1(1)	?	?	infected wound	case cut her knee on a shell while swimming and developed purulent wound infection. No antibiotics were used.

WATERBORNE INCIDENTS FOR 1986

Inc. No.	Etiology	Onset	Suspected water acquired from: Locality	Suspected water acquired from: Establishment	Where Water Mishandled	Vehicle	Lab. Data: P	Lab. Data: V	Lab. Data: H	Clinical Data: No. ill (at risk)	Clinical Data: Incubation Period (hrs)	Clinical Data: Duration (hrs)	Clinical Data: Symptoms	Comments
MICROBIOLOGICAL														
	CAMPYLOBACTER													
1.	C.jejuni	Sept. 2	Bromont, Quebec	tourist information stand	tourist information stand	well water	X			3(?)	48	5-7	D.	C. jejuni isolated from stool but not water
2.	C.jejuni	June 10-16	Eastern Ontario	farm	farm	well water	X			35(41)	72-96	?	?	fecal coliform count: >60/100 ml C.jejuni isolated from 24 of 35 ill school children visiting the farm. 41 drank the well water out of a hose. Two others were positive but asymptomatic. Surface water was gaining access to well through a loose sanitary seal.
UNKNOWN														
3.	probably viral	Oct. 27	Contrecoeur, Quebec	vacation resort	vacation resort	well water				90(?)	12-24	4 days	N.V.C.H.	
4.	?	Aug. 18	Brampton, Ontario	camp ground	camp ground	drinking water				14(?)	?	?	N.V.C.F.H.	

ARTICLES ON WATERBORNE INCIDENTS REPORTED IN THIS SUMMARY

Campylobacter

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Vibrio

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Alberta Community and Occupational Health
Saskatchewan Department of Public Health
Manitoba Department of Health and Social Development
Manitoba Department of Mines, Resources and Environmental Management
Ontario Ministry of Health
Québec Ministère des Affaires Sociales
New Brunswick Department of Health
Prince Edward Island Department of Health
Nova Scotia Department of Public Health

Local Health Agencies specifically contacted

Manitoba

City of Winnipeg Health Unit

Québec

Montréal Urban Community